IOWA DEPARTMENT OF INSPECTIONS AND APPEALS

# EGG HANDLERS INSPECTION REPORT

| | | | |
|---|---|---|---|
| Hours of Operation: | Telephone Number: 641-664-1450 | Date of Inspection: 05-03-13 | Inspector No. 725 |
| Name of Firm: Elise's Eggs | Owner: Chad & Melissa Wuthrich | | IA Handlers License No. |
| Address: 21855 Peach Ave. | Manager | Phone Number | USDA Plant No. |
| City: Bloomfield | Zip Code: 52537 | County: Davis | County No. 26 |

*Number of cases of eggs on hand at time of inspection*

| Restricted | | | | |
|---|---|---|---|---|
| Jumbo | XL | L | M | S |
| | | | | |

**Attach Restricted Labels on Reverse Side of this Form**

| Buildings, Storage, Processing Areas | IN | OUT | NA | NO |
|---|---|---|---|---|
| 1. Building: good repair, clean, adequately vented | X | | | |
| 2. Free from presence of birds, insects, rodents | X | | | |
| 3. Adequate system/removal of refuse | X | | | |
| 4. Floors of cleanable materials, floor drains provided (if needed) | X | | | |
| 5. Floors, walls, and ceiling clean | X | | | |
| 6. Plumbing and sewage disposal system adequate | X | | | |
| 7. Hand sink: convenient, hot and cold water, sanitary towels provided | X | | | |
| 8. Storage and use of toxic items | X | | | |
| 9. Storage of cartons and cases: dry and clean | X | | | |
| **Shell Egg Washing, Grading, and Packing Operations** | | | | |
| 10. Adequate supply of potable water: ☒ Public (1) ☐ Private (2) * | | | | |
| 11. * Current water test on file for private system, date tested: | | | | |
| 12. Shell washer clean and sanitary condition | X | | | |
| 13. Wash temperature at 90°F or above, rinse water 10°F warmer than wash water | | | | X |
| 14. Sanitizer spray rinse at 50p/m to 200p/m of chlorine | | | X | |
| 15. Egg drying equipment: clean and maintained | X | | | |

| Equipment | IN | OUT | NA | NO |
|---|---|---|---|---|
| 16. Candling device, adequate | X | | | |
| 17. Scales adequate to determine net weight | X | | | |
| 18. Refrigeration units: 45°F or below, clean, free of objectionable odors, good repair | X | | | |
| 19. Thermometers: provided and accurate | X | | | |
| 20. Transportation vehicles: refrigerated, clean and good repair | X | | | |
| **Labeling and Packaging** | | | | |
| 21. Loose-packed eggs/cases properly labeled: firm name and USDA Plant or license number | DAS | | X | |
| 22. New egg cartons for sales to retail food stores | X | | | |
| 23. Labeling of egg cartons: grade, size, pack date, name, address, plant or license number | X | | | |
| 24. Adequate records maintained | | | X | |
| 25. Restricted/Inedible eggs properly handled | | | X | |
| **Personnel** | | | | |
| 26. Personnel in contact with shell eggs: good hygienic practices, clean clothes | X | | | |
| 27. Demonstration of knowledge: candling, grading, weighing, washing and sanitation | | | X | |

## Sample Candling Record (100 eggs per sample)

| Sample No. | | | | | | | | | | | | | | | | | | | | |
|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|
| Size | | | | | | | | | | | | | | | | | | | | |
| No. of Eggs | | | | | | | | | | | | | | | | | | | | |
| A | | | | | | | | | | | | | | | | | | | | |
| B | | | | | | | | | | | | | | | | | | | | |
| Dirties | | | | | | | | | | | | | | | | | | | | |
| Checs | | | | | | | | | | | | | | | | | | | | |
| Loss | | | | | | | | | | | | | | | | | | | | |
| Leakers | | | | | | | | | | | | | | | | | | | | |

Comments:

Firm will need a thermometer for rinse water.
Record Book has been started

Owner or Manager: Melissa Wuthrich

Inspector: David A. Sterling

427-2501 (12/06)

IOWA DEPARTMENT OF AGRICULTURE & LAND STEWARDSHIP

# EGG HANDLERS INSPECTION REPORT

| | | | |
|---|---|---|---|
| Date of Inspection: Jan 23, 2014 | | | Inspector No. 707 |
| Name of Firm: Elsbernd Family Eggs | Owner: Deann Elsbernd | | IA Handlers License No. EDS1001R |
| Address: 1595 240th St | Manager | Phone Number | USDA Plant No. |
| City: Decorah | Zip Code: 52101 | County: Winneshiek | County No. 96 |

*Number of cases of eggs on hand at time of inspection*

| Restricted | | | | |
|---|---|---|---|---|
| Jumbo | XL | L | M | S |
| | | | | |

**Attach Restricted Labels on Reverse Side of this Form**

| Buildings, Storage, Processing Areas | IN | OUT | NA | NO |
|---|---|---|---|---|
| 1. Building: good repair, clean, adequately vented | ✓ | | | |
| 2. Free from presence of birds, insects, rodents | ✓ | | | |
| 3. Adequate system/removal of refuse | ✓ | | | |
| 4. Floors of cleanable materials, floor drains provided (if needed) | ✓ | | | |
| 5. Floors, walls, and ceiling clean | ✓ | | | |
| 6. Plumbing and sewage disposal system adequate | ✓ | | | |
| 7. Hand sink: convenient, hot and cold water, sanitary towels provided | ✓ | | | |
| 8. Storage and use of toxic items | ✓ | | | |
| 9. Storage of cartons and cases: dry and clean | ✓ | | | |
| **Shell Egg Washing, Grading, and Packing Operations** | | | | |
| 10. Adequate supply of potable water: ☐ Public (1) ☑ Private (2) * | | | | |
| 11. * Current water test on file for private system, date tested: 11-30-13 | | | | |
| 12. Shell washer clean and sanitary condition | ✓ | | | |
| 13. Wash temperature at 90°F or above, rinse water 10°F warmer than wash water | ✓ | | | |
| 14. Sanitizer spray rinse at 50p/m to 200p/m of chlorine | ✓ | | | |
| 15. Egg drying equipment: clean and maintained | ✓ | | | |

| Equipment | IN | OUT | NA | NO |
|---|---|---|---|---|
| 16. Candling device, adequate | ✓ | | | |
| 17. Scales adequate to determine net weight | ✓ | | | |
| 18. Refrigeration units: 45°F or below, clean, free of objectionable odors, good repair | ✓ | | | |
| 19. Thermometers: provided and accurate | ✓ | | | |
| 20. Transportation vehicles: refrigerated, clean and good repair | ✓ | | | |
| **Labeling and Packaging** | | | | |
| 21. Loose-packed eggs/cases properly labeled: firm name and USDA Plant or license number | ✓ | | | |
| 22. New egg cartons for sales to retail food stores | ✓ | | | |
| 23. Labeling of egg cartons: grade, size, pack date, name, address, plant or license number, safe handling instructions | ✓ | | | |
| 24. Adequate records maintained | ✓ | | | |
| 25. Restricted/Inedible eggs properly handled | ✓ | | | |
| **Personnel** | | | | |
| 26. Personnel in contact with shell eggs: good hygienic practices, clean clothes | ✓ | | | |
| 27. Demonstration of knowledge: candling, grading, weighing, washing and sanitation | ✓ | | | |

## Sample Candling Record (100 eggs per sample)

| Sample No. | | | | | | | | | | | | | | | | | | | | | |
|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|
| Size | | | | | | | | | | | | | | | | | | | | | |
| No. of Eggs | | | | | | | | | | | | | | | | | | | | | |
| A | | | | | | | | | | | | | | | | | | | | | |
| B | | | | | | | | | | | | | | | | | | | | | |
| Dirties | | | | | | | | | | | | | | | | | | | | | |
| Chex | | | | | | | | | | | | | | | | | | | | | |
| Loss | | | | | | | | | | | | | | | | | | | | | |
| Leakers | | | | | | | | | | | | | | | | | | | | | |

Comments:

Owner or Manager: [signature] Inspector: [signature]

IOWA DEPARTMENT OF AGRICULTURE & LAND STEWARDSHIP

# EGG HANDLERS INSPECTION REPORT

| | | | |
|---|---|---|---|
| | | Date of Inspection: 4-29-13 | Inspector No. 713 |
| Name of Firm Elsbernd Farm | Owner Randy/Becky Elsbernd | | IA Handlers License No. ED5099954 |
| Address 19050 Thrush Ave | Manager | Phone Number 641-423-3109 | USDA Plant No. |
| City Mason City, Iowa | Zip Code 50401 | County Cerro Gordo | County No. 17 |

*Number of cases of eggs on hand at time of inspection*

| Restricted | 23 Dozen | | | |
|---|---|---|---|---|
| Jumbo | XL | L | M | S |
| | | | | |

**Attach Restricted Labels on Reverse Side of this Form**

| Buildings, Storage, Processing Areas | IN | OUT | NA | NO |
|---|---|---|---|---|
| 1. Building: good repair, clean, adequately vented | ✓ | | | |
| 2. Free from presence of birds, insects, rodents | ✓ | | | |
| 3. Adequate system/removal of refuse | ✓ | | | |
| 4. Floors of cleanable materials, floor drains provided (if needed) | ✓ | | | |
| 5. Floors, walls, and ceiling clean | ✓ | | | |
| 6. Plumbing and sewage disposal system adequate | ✓ | | | |
| 7. Hand sink: convenient, hot and cold water, sanitary towels provided | ✓ | | | |
| 8. Storage and use of toxic items | ✓ | | | |
| 9. Storage of cartons and cases: dry and clean | ✓ | | | |
| **Shell Egg Washing, Grading, and Packing Operations** | | | | |
| 10. Adequate supply of potable water: ☐ Public (1) ☒ Private (2) * | | | | |
| 11. * Current water test on file for private system, date tested: 7-9-2012 | | | | |
| 12. Shell washer clean and sanitary condition | ✓ | | | |
| 13. Wash temperature at 90°F or above, rinse water 10°F warmer than wash water | ✓ | | | |
| 14. Sanitizer spray rinse at 50p/m to 200p/m of chlorine | ✓ | | | |
| 15. Egg drying equipment: clean and maintained | ✓ | | | |

| Equipment | IN | OUT | NA | NO |
|---|---|---|---|---|
| 16. Candling device, adequate | ✓ | | | |
| 17. Scales adequate to determine net weight | ✓ | | | |
| 18. Refrigeration units: 45°F or below, clean, free of objectionable odors, good repair 36.8 | ✓ | | | |
| 19. Thermometers: provided and accurate | ✓ | | | |
| 20. Transportation vehicles: refrigerated, clean and good repair | ✓ | | | |
| **Labeling and Packaging** | | | | |
| 21. Loose-packed eggs/cases properly labeled: firm name and USDA Plant or license number | ✓ | | | |
| 22. New egg cartons for sales to retail food stores | ✓ | | | |
| 23. Labeling of egg cartons: grade, size, pack date, name, address, plant or license number, safe handling instructions | ✓ | | | |
| 24. Adequate records maintained | ✓ | | | |
| 25. Restricted/Inedible eggs properly handled | ✓ | | | |
| **Personnel** | | | | |
| 26. Personnel in contact with shell eggs: good hygienic practices, clean clothes | ✓ | | | |
| 27. Demonstration of knowledge: candling, grading, weighing, washing and sanitation | ✓ | | | |

## Sample Candling Record (100 eggs per sample)

| Sample No. | | | | | | | | | | | | | | | | | | | | |
|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|
| Size | | | | | | | | | | | | | | | | | | | | |
| No. of Eggs | | | | | | | | | | | | | | | | | | | | |
| A | | | | | | | | | | | | | | | | | | | | |
| B | | | | | | | | | | | | | | | | | | | | |
| Dirties | | | | | | | | | | | | | | | | | | | | |
| Chex | | | | | | | | | | | | | | | | | | | | |
| Loss | | | | | | | | | | | | | | | | | | | | |
| Leakers | | | | | | | | | | | | | | | | | | | | |

Comments:

Owner or Manager: Rebecca Elsbernd

Inspector: Kevin Hoel #713

IOWA DEPARTMENT OF AGRICULTURE & LAND STEWARDSHIP

# EGG HANDLERS INSPECTION REPORT

| | | | |
|---|---|---|---|
| | | Date of Inspection: 6-27-13 | Inspector No. 720 |
| Name of Firm: Eyrich's Farm Fresh Eggs | Owner: Brandon J. Eyrich | | IA Handlers License No. |
| Address: 8820 Albany Rd | Manager | Phone Number: (815) 590-0520 | USDA Plant No. |
| City: Erie, IL | Zip Code: 61250 | County: Whiteside | County No. |

*Number of cases of eggs on hand at time of inspection*

| Restricted | | | | |
|---|---|---|---|---|
| Jumbo | XL | L 1 | M | S |

**Attach Restricted Labels on Reverse Side of this Form**

| Buildings, Storage, Processing Areas | IN | OUT | NA | NO |
|---|---|---|---|---|
| 1. Building: good repair, clean, adequately vented | X | | | |
| 2. Free from presence of birds, insects, rodents | X | | | |
| 3. Adequate system/removal of refuse | X | | | |
| 4. Floors of cleanable materials, floor drains provided (if needed) | X | | | |
| 5. Floors, walls, and ceiling clean | X | | | |
| 6. Plumbing and sewage disposal system adequate | X | | | |
| 7. Hand sink: convenient, hot and cold water, sanitary towels provided | X | | | |
| 8. Storage and use of toxic items | X | | | |
| 9. Storage of cartons and cases: dry and clean | X | | | |
| **Shell Egg Washing, Grading, and Packing Operations** | | | | |
| 10. Adequate supply of potable water: ☐ Public (1) ☒ Private (2) * | | | | |
| 11. * Current water test on file for private system, date tested: Pending | | | | |
| 12. Shell washer clean and sanitary condition | X | | | |
| 13. Wash temperature at 90°F or above, rinse water 10°F warmer than wash water | X | | | |
| 14. Sanitizer spray rinse at 50p/m to 200p/m of chlorine | | | X | |
| 15. Egg drying equipment: clean and maintained | X | | | |

| Equipment | IN | OUT | NA | NO |
|---|---|---|---|---|
| 16. Candling device, adequate | X | | | |
| 17. Scales adequate to determine net weight | X | | | |
| 18. Refrigeration units: 45°F or below, clean, free of objectionable odors, good repair | X | | | |
| 19. Thermometers: provided and accurate | X | | | |
| 20. Transportation vehicles: refrigerated, clean and good repair | | | | X |
| **Labeling and Packaging** | | | | |
| 21. Loose-packed eggs/cases properly labeled: firm name and USDA Plant or license number | X | | | |
| 22. New egg cartons for sales to retail food stores | X | | | |
| 23. Labeling of egg cartons: grade, size, pack date, name, address, plant or license number, safe handling instructions | | X | | |
| 24. Adequate records maintained | X | | | |
| 25. Restricted/Inedible eggs properly handled | X | | | |
| **Personnel** | | | | |
| 26. Personnel in contact with shell eggs: good hygienic practices, clean clothes | X | | | |
| 27. Demonstration of knowledge: candling, grading, weighing, washing and sanitation | X | | | |

## Sample Candling Record (100 eggs per sample)

| Sample No. | | | | | | | | | | | | | | | | | | | | | |
|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|
| Size | | | | | | | | | | | | | | | | | | | | | |
| No. of Eggs | | | | | | | | | | | | | | | | | | | | | |
| A | | | | | | | | | | | | | | | | | | | | | |
| B | | | | | | | | | | | | | | | | | | | | | |
| Dirties | | | | | | | | | | | | | | | | | | | | | |
| Chex | | | | | | | | | | | | | | | | | | | | | |
| Loss | | | | | | | | | | | | | | | | | | | | | |
| Leakers | | | | | | | | | | | | | | | | | | | | | |

Comments: Producer is currently licensed in Illinois. Firm is not using a chlorine sanitizer at request of customers. Detergent used to wash is chlorinated at 25ppm (23) Firm will re-do labeling to include safe handling instructions at IA License Number when issued. Restricted eggs consumed by family, or disposed of. Hold license until water test supplied.

Owner or Manager: [signature]

Inspector: [signature] 720

IOWA DEPARTMENT OF AGRICULTURE & LAND STEWARDSHIP

# EGG HANDLERS INSPECTION REPORT

| | | | |
|---|---|---|---|
| | | Date of Inspection: 12-19-13 | Inspector No. 720 |
| Name of Firm: Eutopian Farms | Owner: Christopher W. Moessner | | IA Handlers License No.: Pre Licensing Insp. |
| Address: Eutopian Farms | Manager: | Phone Number: (319) 243-5363 | USDA Plant No.: |
| City: Vinton | Zip Code: 52349 | County: Benton | County No.: 6 |

*Number of cases of eggs on hand at time of inspection*

| Restricted | | | | |
|---|---|---|---|---|
| 0 | | | | |
| Jumbo | XL | L | M | S |
| | 1 Doz | | | |

**Attach Restricted Labels on Reverse Side of this Form**

| Buildings, Storage, Processing Areas | IN | OUT | NA | NO |
|---|---|---|---|---|
| 1. Building: good repair, clean, adequately vented | X | | | |
| 2. Free from presence of birds, insects, rodents | X | | | |
| 3. Adequate system/removal of refuse | X | | | |
| 4. Floors of cleanable materials, floor drains provided (if needed) | X | | | |
| 5. Floors, walls, and ceiling clean | X | | | |
| 6. Plumbing and sewage disposal system adequate | X | | | |
| 7. Hand sink: convenient, hot and cold water, sanitary towels provided | X | | | |
| 8. Storage and use of toxic items | X | | | |
| 9. Storage of cartons and cases: dry and clean | X | | | |
| **Shell Egg Washing, Grading, and Packing Operations** | | | | |
| 10. Adequate supply of potable water: ☐ Public (1) ☑ Private (2) * | | | | |
| 11. * Current water test on file for private system, date tested: Not Yet Tested | | | | |
| 12. Shell washer clean and sanitary condition | X | | | |
| 13. Wash temperature at 90°F or above, rinse water 10°F warmer than wash water | X | | | |
| 14. Sanitizer spray rinse at 50p/m to 200p/m of chlorine | | | X | |
| 15. Egg drying equipment: clean and maintained | X | | | |

| Equipment | IN | OUT | NA | NO |
|---|---|---|---|---|
| 16. Candling device, adequate | X | | | |
| 17. Scales adequate to determine net weight | X | | | |
| 18. Refrigeration units: 45°F or below, clean, free of objectionable odors, good repair | | | | X |
| 19. Thermometers: provided and accurate | | | | X |
| 20. Transportation vehicles: refrigerated, clean and good repair | | | | X |
| **Labeling and Packaging** | | | | |
| 21. Loose-packed eggs/cases properly labeled: firm name and USDA Plant or license number | | | | X |
| 22. New egg cartons for sales to retail food stores | X | | | |
| 23. Labeling of egg cartons: grade, size, pack date, name, address, plant or license number, safe handling instructions | | | | X |
| 24. Adequate records maintained | | | | X |
| 25. Restricted/Inedible eggs properly handled | | | | X |
| **Personnel** | | | | |
| 26. Personnel in contact with shell eggs: good hygienic practices, clean clothes | X | | | |
| 27. Demonstration of knowledge: candling, grading, weighing, washing and sanitation | X | | | |

## Sample Candling Record (100 eggs per sample)

| Sample No. | | | | | | | | | | | | | | | | | | | | | |
|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|
| Size | | | | | | | | | | | | | | | | | | | | | |
| No. of Eggs | | | | | | | | | | | | | | | | | | | | | |
| A | | | | | | | | | | | | | | | | | | | | | |
| B | | | | | | | | | | | | | | | | | | | | | |
| Dirties | | | | | | | | | | | | | | | | | | | | | |
| Chex | | | | | | | | | | | | | | | | | | | | | |
| Loss | | | | | | | | | | | | | | | | | | | | | |
| Leakers | | | | | | | | | | | | | | | | | | | | | |

**Comments:** Hold License Pending Water Test Requirement. RW

Firm will be supplying organic market: customers situate no sanitizer (18) Rotrid/reactor not yet on sight. (19) Raytech Laser Thermometer used (20) Coolers w/ ice packs. (21) Not yet licensed. Labels not yet created, reviewed requirements. (22) See #21 (23) Not yet started, reviewed requirements. (25) Restricted segregated by location, personal use

**Owner or Manager:** [signature] **Inspector:** [signature] / #720

IOWA DEPARTMENT OF AGRICULTURE & LAND STEWARDSHIP

# EGG HANDLERS INSPECTION REPORT

| | | | |
|---|---|---|---|
| | | Date of Inspection: 07-07-14 | Inspector No. 725 |
| Name of Firm: Farmers Country Market | Owner: Moses W. Bontrager | | IA Handlers License No. 8759940 |
| Address: 18780-200th Street | Manager: Dewey Gingerich | Phone Number: 641-830-2971 | USDA Plant No. |
| City: Bloomfield, IA | Zip Code: 52537 | County: Davis | County No. |

*Number of cases of eggs on hand at time of inspection*

| Restricted | | | | |
|---|---|---|---|---|
| Jumbo | XL | L 7 | M | S |

**Attach Restricted Labels on Reverse Side of this Form**

| Buildings, Storage, Processing Areas | IN | OUT | NA | NO |
|---|---|---|---|---|
| 1. Building: good repair, clean, adequately vented | ✓ | | | |
| 2. Free from presence of birds, insects, rodents | ✓ | | | |
| 3. Adequate system/removal of refuse | | | ✓ | |
| 4. Floors of cleanable materials, floor drains provided (if needed) | ✓ | | | |
| 5. Floors, walls, and ceiling clean | ✓ | | | |
| 6. Plumbing and sewage disposal system adequate | ✓ | | | |
| 7. Hand sink: convenient, hot and cold water, sanitary towels provided | ✓ | | | |
| 8. Storage and use of toxic items | ✓ | | | |
| 9. Storage of cartons and cases: dry and clean | ✓ | | | |
| **Shell Egg Washing, Grading, and Packing Operations** | | | | |
| 10. Adequate supply of potable water: ☒ Public (1) ☐ Private (2) * | | | | |
| 11. * Current water test on file for private system, date tested: | | | | |
| 12. Shell washer clean and sanitary condition | ✓ | | | |
| 13. Wash temperature at 90°F or above, rinse water 10°F warmer than wash water | ? | | | |
| 14. Sanitizer spray rinse at 50p/m to 200p/m of chlorine | ✓ | | | |
| 15. Egg drying equipment: clean and maintained | ✓ | | | |

| Equipment | IN | OUT | NA | NO |
|---|---|---|---|---|
| 16. Candling device, adequate | ✓ | | | |
| 17. Scales adequate to determine net weight | ✓ | | | |
| 18. Refrigeration units: 45°F or below, clean, free of objectionable odors, good repair | ✓ | | | |
| 19. Thermometers: provided and accurate | ✓ | | | |
| 20. Transportation vehicles: refrigerated, clean and good repair | No Refrigeration | | | |
| **Labeling and Packaging** | | | | |
| 21. Loose-packed eggs/cases properly labeled: firm name and USDA Plant or license number | ✓ | | | |
| 22. New egg cartons for sales to retail food stores | ✓ | | | |
| 23. Labeling of egg cartons: grade, size, pack date, name, address, plant or license number, safe handling instructions | ✓ | | | |
| 24. Adequate records maintained | | | | ✓ |
| 25. Restricted/Inedible eggs properly handled | ✓ | | | |
| **Personnel** | | | | |
| 26. Personnel in contact with shell eggs: good hygienic practices, clean clothes | ✓ | | | |
| 27. Demonstration of knowledge: candling, grading, weighing, washing and sanitation | ✓ | | | |

## Sample Candling Record (100 eggs per sample)

| Sample No. | | | | | | | | | | | | | | | | | | | | |
|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|
| Size | | | | | | | | | | | | | | | | | | | | |
| No. of Eggs | | | | | | | | | | | | | | | | | | | | |
| A | | | | | | | | | | | | | | | | | | | | |
| B | | | | | | | | | | | | | | | | | | | | |
| Dirties | | | | | | | | | | | | | | | | | | | | |
| Chex | | | | | | | | | | | | | | | | | | | | |
| Loss | | | | | | | | | | | | | | | | | | | | |
| Leakers | | | | | | | | | | | | | | | | | | | | |

JUL 15 2014

Comments:

Firm needs a thermometer to check wash/Rinse water Temperature.
Some sizing of eggs are done before receiving of the eggs. Firm not recording the Candling process before packaging of eggs.

Owner or Manager: Norma Gingerich

Inspector: David Sterling

IOWA DEPARTMENT OF AGRICULTURE & LAND STEWARDSHIP

# EGG HANDLERS INSPECTION REPORT

| | | | |
|---|---|---|---|
| | | Date of Inspection: 2-4-13 | Inspector No. 720/725 |
| Name of Firm: Farmer Country Market | Owner: Mose Baintreger | | IA Handlers License No. 8759940 |
| Address: 18780 200th St | Manager | Phone Number (515) 830 2971 | USDA Plant No. |
| City: Bloomfield | Zip Code: 52537 | County: Davis | County No. |

*Number of cases of eggs on hand at time of inspection*

| Restricted | | | | |
|---|---|---|---|---|
| Jumbo | XL 1/2 | L 1/2 | M | S |

**Attach Restricted Labels on Reverse Side of this Form**

| Buildings, Storage, Processing Areas | IN | OUT | NA | NO |
|---|---|---|---|---|
| 1. Building: good repair, clean, adequately vented | X | | | |
| 2. Free from presence of birds, insects, rodents | X | | | |
| 3. Adequate system/removal of refuse | X | | | |
| 4. Floors of cleanable materials, floor drains provided (if needed) | X | | | |
| 5. Floors, walls, and ceiling clean | X | | | |
| 6. Plumbing and sewage disposal system adequate | X | | | |
| 7. Hand sink: convenient, hot and cold water, sanitary towels provided | X | | | |
| 8. Storage and use of toxic items | X | | | |
| 9. Storage of cartons and cases: dry and clean | X | | | |
| **Shell Egg Washing, Grading, and Packing Operations** | | | | |
| 10. Adequate supply of potable water: ☒ Public (1) ☐ Private (2) * | | | | |
| 11. * Current water test on file for private system, date tested: | | | | |
| 12. Shell washer clean and sanitary condition | X | | | |
| 13. Wash temperature at 90°F or above, rinse water 10°F warmer than wash water | | | | X |
| 14. Sanitizer spray rinse at 50p/m to 200p/m of chlorine | X | | | |
| 15. Egg drying equipment: clean and maintained | X | | | |

| Equipment | IN | OUT | NA | NO |
|---|---|---|---|---|
| 16. Candling device, adequate | X | | | |
| 17. Scales adequate to determine net weight | X | | | |
| 18. Refrigeration units: 45°F or below, clean, free of objectionable odors, good repair | X | | | |
| 19. Thermometers: provided and accurate | X | | | |
| 20. Transportation vehicles: refrigerated, clean and good repair | | | X | |
| **Labeling and Packaging** | | | | |
| 21. Loose-packed eggs/cases properly labeled: firm name and USDA Plant or license number | | X | | |
| 22. New egg cartons for sales to retail food stores | | X | | |
| 23. Labeling of egg cartons: grade, size, pack date, name, address, plant or license number, safe handling instructions | | X | | |
| 24. Adequate records maintained | | | X | |
| 25. Restricted/Inedible eggs properly handled | X | | | |
| **Personnel** | | | | |
| 26. Personnel in contact with shell eggs: good hygienic practices, clean clothes | X | | | |
| 27. Demonstration of knowledge: candling, grading, weighing, washing and sanitation | X | | | |

## Sample Candling Record (100 eggs per sample)

| Sample No. | | | | | | | | | | | | | | | | | | | | | |
|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|
| Size | X | L | | | | | | | | | | | | | | | | | | | |
| No. of Eggs | 12 | 12 | | | | | | | | | | | | | | | | | | | |
| A | | | | | | | | | | | | | | | | | | | | | |
| B | | | | | | | | | | | | | | | | | | | | | |
| Dirties | \ | \ | | | | | | | | | | | | | | | | | | | |
| Chex | \ | \ | | | | | | | | | | | | | | | | | | | |
| Loss | \ | \ | | | | | | | | | | | | | | | | | | | |
| Leakers | \ | \ | | | | | | | | | | | | | | | | | | | |

**Comments:**

(13) Recommend a thermometer to monitor wash water temperature. (21+22) Label must have license number, size & grade of eggs. (22) Stop use of used egg cartons. Carton must be new for retail sales.

**Owner or Manager:** Susan Kulins

**Inspector:** [illegible]

IOWA DEPARTMENT OF AGRICULTURE & LAND STEWARDSHIP

# EGG HANDLERS INSPECTION REPORT

| | | | |
|---|---|---|---|
| | | Date of Inspection: 1-28-13 | Inspector No. 720 |
| Name of Firm: Farmers Hen House Inc. | Owner: Mark + Ryan Miller | | IA Handlers License No. 1328 |
| Address: 1456 - 520th St | Manager: Ryan Miller | Phone Number: (319) 683-2206 | USDA Plant No. |
| City: Kalona | Zip Code: 52247 | County: Johnson | County No. |

*Number of cases of eggs on hand at time of inspection*

| Restricted | | | | |
|---|---|---|---|---|
| 120 | | | | |
| Jumbo | XL | L | M | S |
| 270 | 60 | 360 | 90 | |

**Attach Restricted Labels on Reverse Side of this Form**

| Buildings, Storage, Processing Areas | IN | OUT | NA | NO |
|---|---|---|---|---|
| 1. Building: good repair, clean, adequately vented | X | | | |
| 2. Free from presence of birds, insects, rodents | X | | | |
| 3. Adequate system/removal of refuse | X | | | |
| 4. Floors of cleanable materials, floor drains provided (if needed) | X | | | |
| 5. Floors, walls, and ceiling clean | X | | | |
| 6. Plumbing and sewage disposal system adequate | X | | | |
| 7. Hand sink: convenient, hot and cold water, sanitary towels provided | X | | | |
| 8. Storage and use of toxic items | X | | | |
| 9. Storage of cartons and cases: dry and clean | X | | | |
| **Shell Egg Washing, Grading, and Packing Operations** | | | | |
| 10. Adequate supply of potable water: ☐ Public (1) ☒ Private (2) * | | | | |
| 11. * Current water test on file for private system, date tested: 7-12-12 | | | | |
| 12. Shell washer clean and sanitary condition | X | | | |
| 13. Wash temperature at 90°F or above, rinse water 10°F warmer than wash water | X | | | |
| 14. Sanitizer spray rinse at 50p/m to 200p/m of chlorine | | | X | |
| 15. Egg drying equipment: clean and maintained | X | | | |

| Equipment | IN | OUT | NA | NO |
|---|---|---|---|---|
| 16. Candling device, adequate | X | | | |
| 17. Scales adequate to determine net weight | X | | | |
| 18. Refrigeration units: 45°F or below, clean, free of objectionable odors, good repair | X | | | |
| 19. Thermometers: provided and accurate | X | | | |
| 20. Transportation vehicles: refrigerated, clean and good repair | X | | | |
| **Labeling and Packaging** | | | | |
| 21. Loose-packed eggs/cases properly labeled: firm name and USDA Plant or license number | X | | | |
| 22. New egg cartons for sales to retail food stores | X | | | |
| 23. Labeling of egg cartons: grade, size, pack date, name, address, plant or license number, safe handling instructions | X | | | |
| 24. Adequate records maintained | X | | | |
| 25. Restricted/Inedible eggs properly handled | X | | | |
| **Personnel** | | | | |
| 26. Personnel in contact with shell eggs: good hygienic practices, clean clothes | X | | | |
| 27. Demonstration of knowledge: candling, grading, weighing, washing and sanitation | X | | | |

## Sample Candling Record (100 eggs per sample)

| Sample No. | | | | | | | | | | | | | | | | | | | | | |
|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|
| Size | Large | Jumbo | | | | | | | | | | | | | | | | | | | |
| No. of Eggs | 72 | 24 | | | | | | | | | | | | | | | | | | | |
| A | | | | | | | | | | | | | | | | | | | | | |
| B | | | | | | | | | | | | | | | | | | | | | |
| Dirties | \ | \ | | | | | | | | | | | | | | | | | | | |
| Chex | \ | \ | | | | | | | | | | | | | | | | | | | |
| Loss | \ | \ | | | | | | | | | | | | | | | | | | | |
| Leakers | \ | \ | | | | | | | | | | | | | | | | | | | |

**Comments:**

(14) Sanitizer in hot water without chlorine to meet National Organic Program requirements. (16) Eggs are first visually candled, then candled by optical sensing machine. (18) All coolers tested 38.7 - 42°F. Magnuson Organic 3300 Cleaner - MSDS Reviewed

**Owner or Manager:** [signature] **Inspector:** Lloyd Kuethbelt

IOWA DEPARTMENT OF AGRICULTURE & LAND STEWARDSHIP

# EGG HANDLERS INSPECTION REPORT

| | | | |
|---|---|---|---|
| | | Date of Inspection: 5-21-19 | Inspector No. 720 |
| Name of Firm: Farmers Hen House Inc | Owner: ~~Brian~~ Ryan Miller | | IA Handlers License No. ED5099909 |
| Address: 1956 523rd St SW | Manager: | Phone Number: (319) 683-2206 | USDA Plant No. 0630 |
| City: Kalona | Zip Code: 52247 | County: Johnson | County No. |

*Number of cases of eggs on hand at time of inspection*

| Restricted | | | | |
|---|---|---|---|---|
| Jumbo | XL | L | M | S |
| 210 | | 1100 | 120 | |

**Attach Restricted Labels on Reverse Side of this Form**

| Buildings, Storage, Processing Areas | IN | OUT | NA | NO |
|---|---|---|---|---|
| 1. Building: good repair, clean, adequately vented | X | | | |
| 2. Free from presence of birds, insects, rodents | X | | | |
| 3. Adequate system/removal of refuse | X | | | |
| 4. Floors of cleanable materials, floor drains provided (if needed) | X | | | |
| 5. Floors, walls, and ceiling clean | X | | | |
| 6. Plumbing and sewage disposal system adequate | X | | | |
| 7. Hand sink: convenient, hot and cold water, sanitary towels provided | X | | | |
| 8. Storage and use of toxic items | X | | | |
| 9. Storage of cartons and cases: dry and clean | X | | | |
| **Shell Egg Washing, Grading, and Packing Operations** | | | | |
| 10. Adequate supply of potable water: ☐ Public (1) ☒ Private (2) * | | | | |
| 11. * Current water test on file for private system, date tested: 4-11-19 | | | | |
| 12. Shell washer clean and sanitary condition | X | | | |
| 13. Wash temperature at 90°F or above, rinse water 10°F warmer than wash water | X | | | |
| 14. Sanitizer spray rinse at 50p/m to 200p/m of chlorine | | | X | |
| 15. Egg drying equipment: clean and maintained | X | | | |

| Equipment | IN | OUT | NA | NO |
|---|---|---|---|---|
| 16. Candling device, adequate | X | | | |
| 17. Scales adequate to determine net weight | X | | | |
| 18. Refrigeration units: 45°F or below, clean, free of objectionable odors, good repair | X | | | |
| 19. Thermometers: provided and accurate | X | | | |
| 20. Transportation vehicles: refrigerated, clean and good repair | X | | | |
| **Labeling and Packaging** | | | | |
| 21. Loose-packed eggs/cases properly labeled: firm name and USDA Plant or license number | X | | | |
| 22. New egg cartons for sales to retail food stores | X | | | |
| 23. Labeling of egg cartons: grade, size, pack date, name, address, plant or license number, safe handling instructions | X | | | |
| 24. Adequate records maintained | X | | | |
| 25. Restricted/Inedible eggs properly handled | X | | | |
| **Personnel** | | | | |
| 26. Personnel in contact with shell eggs: good hygienic practices, clean clothes | X | | | |
| 27. Demonstration of knowledge: candling, grading, weighing, washing and sanitation | X | | | |

## Sample Candling Record (100 eggs per sample)

| Sample No. | | | | | | | | | | | | | | | | | | | | | |
|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|
| Size | | | | | | | | | | | | | | | | | | | | | |
| No. of Eggs | | | | | | | | | | | | | | | | | | | | | |
| A | | | | | | | | | | | | | | | | | | | | | |
| B | | | | | | | | | | | | | | | | | | | | | |
| Dirties | | | | | | | | | | | | | | | | | | | | | |
| Chex | | | | | | | | | | | | | | | | | | | | | |
| Loss | | | | | | | | | | | | | | | | | | | | | |
| Leakers | | | | | | | | | | | | | | | | | | | | | |

**Comments:**

(14) Firm's Customers specify no chlorine sanitizer

Owner or Manager: [signature] Inspector: Debra Kruthill

IOWA DEPARTMENT OF AGRICULTURE & LAND STEWARDSHIP

# EGG HANDLERS INSPECTION REPORT

| | | | |
|---|---|---|---|
| | | Date of Inspection: 02-12-16 | Inspector No. 725 |
| Name of Firm: Five Points Heritage Farm | Owner: Ron & Vickie Arkema | | IA Handlers License No. |
| Address: 2385 Norwalk Circle | Manager: Vickie Arkema | Phone Number: 641-230-0014 | USDA Plant No. |
| City: Oskaloosa, Iowa | Zip Code: 52577 | County: Mahaska | County No. 62 |

*Number of cases of eggs on hand at time of inspection*

| Restricted | | | | |
|---|---|---|---|---|
| Jumbo | XL | L | M | S |
| | | | | |

**Attach Restricted Labels on Reverse Side of this Form**

| Buildings, Storage, Processing Areas | IN | OUT | NA | NO |
|---|---|---|---|---|
| 1. Building: good repair, clean, adequately vented | ✓ | | | |
| 2. Free from presence of birds, insects, rodents | ✓ | | | |
| 3. Adequate system/removal of refuse | ✓ | | | |
| 4. Floors of cleanable materials, floor drains provided (if needed) | ✓ | | | |
| 5. Floors, walls, and ceiling clean | ✓ | | | |
| 6. Plumbing and sewage disposal system adequate | ✓ | | | |
| 7. Hand sink: convenient, hot and cold water, sanitary towels provided | ✓ | | | |
| 8. Storage and use of toxic items | ✓ | | | |
| 9. Storage of cartons and cases: dry and clean | ✓ | | | |
| **Shell Egg Washing, Grading, and Packing Operations** | | | | |
| 10. Adequate supply of potable water: ☒ Public (1) ☐ Private (2) * | | | | |
| 11. * Current water test on file for private system, date tested: Not yet | | | | |
| 12. Shell washer clean and sanitary condition | ✓ | | | |
| 13. Wash temperature at 90°F or above, rinse water 10°F warmer than wash water | ✓ | | | |
| 14. Sanitizer spray rinse at 50p/m to 200p/m of chlorine | ✓ | | | |
| 15. Egg drying equipment: clean and maintained | ✓ | | | |

| Equipment | IN | OUT | NA | NO |
|---|---|---|---|---|
| 16. Candling device, adequate | ✓ | | | |
| 17. Scales adequate to determine net weight | ✓ | | | |
| 18. Refrigeration units: 45°F or below, clean, free of objectionable odors, good repair | ✓ | | | |
| 19. Thermometers: provided and accurate | ✓ | | | |
| 20. Transportation vehicles: refrigerated, clean and good repair | ✓ | | | |
| **Labeling and Packaging** | | | | |
| 21. Loose-packed eggs/cases properly labeled: firm name and USDA Plant or license number | ✓ | | | |
| 22. New egg cartons for sales to retail food stores | ✓ | | | |
| 23. Labeling of egg cartons: grade, size, pack date, name, address, plant or license number, safe handling instructions | ✓ | | | |
| 24. Adequate records maintained | ✓ | | | |
| 25. Restricted/Inedible eggs properly handled | ✓ | | | |
| **Personnel** | | | | |
| 26. Personnel in contact with shell eggs: good hygienic practices, clean clothes | ✓ | | | |
| 27. Demonstration of knowledge: candling, grading, weighing, washing and sanitation | ✓ | | | |

## Sample Candling Record (100 eggs per sample)

| Sample No. | | | | | | | | | | | | | | | | | | | | |
|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|
| Size | | | | | | | | | | | | | | | | | | | | |
| No. of Eggs | | | | | | | | | | | | | | | | | | | | |
| A | | | | | | | | | | | | | | | | | | | | |
| B | | | | | | | | | | | | | | | | | | | | |
| Dirties | | | | | | | | | | | | | | | | | | | | |
| Chex | | | | | | | | | | | | | | | | | | | | |
| Loss | | | | | | | | | | | | | | | | | | | | |
| Leakers | | | | | | | | | | | | | | | | | | | | |

Comments:
Move in Formation will be Kept on the Candling of eggs.

Owner or Manager: Vickie L. Arkema  Inspector: Daniel Sterling

IOWA DEPARTMENT OF AGRICULTURE & LAND STEWARDSHIP

# EGG HANDLERS INSPECTION REPORT

| | | | |
|---|---|---|---|
| Name of Firm: Freed Farm Fresh Eggs | Owner: Jennifer Freed | Date of Inspection: May 27 | Inspector No. 707 |
| Address: 25546 215th St | Manager: | Phone Number: 319-231-2242 | IA Handlers License No. ED510052 |
| City: Grundy Center | Zip Code: 50638 | County: Grundy | USDA Plant No. |
| | | | County No. |

*Number of cases of eggs on hand at time of inspection*

| Restricted | | | | |
|---|---|---|---|---|
| Jumbo | XL | L | M | S |
| | | | | |

**Attach Restricted Labels on Reverse Side of this Form**

| Buildings, Storage, Processing Areas | IN | OUT | NA | NO |
|---|---|---|---|---|
| 1. Building: good repair, clean, adequately vented | ✓ | | | |
| 2. Free from presence of birds, insects, rodents | ✓ | | | |
| 3. Adequate system/removal of refuse | ✓ | | | |
| 4. Floors of cleanable materials, floor drains provided (if needed) | ✓ | | | |
| 5. Floors, walls, and ceiling clean | ✓ | | | |
| 6. Plumbing and sewage disposal system adequate | ✓ | | | |
| 7. Hand sink: convenient, hot and cold water, sanitary towels provided | ✓ | | | |
| 8. Storage and use of toxic items | ✓ | | | |
| 9. Storage of cartons and cases: dry and clean | ✓ | | | |
| **Shell Egg Washing, Grading, and Packing Operations** | | | | |
| 10. Adequate supply of potable water: ☑ Public (1) ☐ Private (2) * | | | | |
| 11. * Current water test on file for private system, date tested: | | | | |
| 12. Shell washer clean and sanitary condition | ✓ | | | |
| 13. Wash temperature at 90°F or above, rinse water 10°F warmer than wash water | ✓ | | | |
| 14. Sanitizer spray rinse at 50p/m to 200p/m of chlorine | ✓ | | | |
| 15. Egg drying equipment: clean and maintained | ✓ | | | |

| Equipment | IN | OUT | NA | NO |
|---|---|---|---|---|
| 16. Candling device, adequate | ✓ | | | |
| 17. Scales adequate to determine net weight | ✓ | | | |
| 18. Refrigeration units: 45°F or below, clean, free of objectionable odors, good repair | ✓ | | | |
| 19. Thermometers: provided and accurate | ✓ | | | |
| 20. Transportation vehicles: refrigerated, clean and good repair | ✓ | | | |
| **Labeling and Packaging** | | | | |
| 21. Loose-packed eggs/cases properly labeled: firm name and USDA Plant or license number | ✓ | | | |
| 22. New egg cartons for sales to retail food stores | ✓ | | | |
| 23. Labeling of egg cartons: grade, size, pack date, name, address, plant or license number, safe handling instructions | ✓ | | | |
| 24. Adequate records maintained | ✓ | | | |
| 25. Restricted/Inedible eggs properly handled | ✓ | | | |
| **Personnel** | | | | |
| 26. Personnel in contact with shell eggs: good hygienic practices, clean clothes | ✓ | | | |
| 27. Demonstration of knowledge: candling, grading, weighing, washing and sanitation | ✓ | | | |

## Sample Candling Record (100 eggs per sample)

| Sample No. | | | | | | | | | | | | | | | | | | | | | |
|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|
| Size | | | | | | | | | | | | | | | | | | | | | |
| No. of Eggs | | | | | | | | | | | | | | | | | | | | | |
| A | | | | | | | | | | | | | | | | | | | | | |
| B | | | | | | | | | | | | | | | | | | | | | |
| Dirties | | | | | | | | | | | | | | | | | | | | | |
| Chex | | | | | | | | | | | | | | | | | | | | | |
| Loss | | | | | | | | | | | | | | | | | | | | | |
| Leakers | | | | | | | | | | | | | | | | | | | | | |

Comments:

Owner or Manager: [signature]

Inspector: [signature]

IOWA DEPARTMENT OF AGRICULTURE & LAND STEWARDSHIP

# EGG HANDLERS INSPECTION REPORT

| | | | |
|---|---|---|---|
| Name of Firm: Fresh Del: | Owner: Eward C. Kraklio Jr | Date of Inspection: 5-22-13 | Inspector No. 720 |
| Address: 24785 80th Ave | Manager | Phone Number: (563) 424-4561 | IA Handlers License No. None |
| City: Walcott | Zip Code: 52773 | County: Scott | USDA Plant No. |
| | | | County No. 82 |

*Number of cases of eggs on hand at time of inspection*

| Restricted | | | | |
|---|---|---|---|---|
| Jumbo | XL | L | M | S |
| | | | | |

**Attach Restricted Labels on Reverse Side of this Form**

| Buildings, Storage, Processing Areas | IN | OUT | NA | NO |
|---|---|---|---|---|
| 1. Building: good repair, clean, adequately vented | X | | | |
| 2. Free from presence of birds, insects, rodents | X | | | |
| 3. Adequate system/removal of refuse | X | | | |
| 4. Floors of cleanable materials, floor drains provided (if needed) | X | | | |
| 5. Floors, walls, and ceiling clean | X | | | |
| 6. Plumbing and sewage disposal system adequate | X | | | |
| 7. Hand sink: convenient, hot and cold water, sanitary towels provided | X | | | |
| 8. Storage and use of toxic items | X | | | |
| 9. Storage of cartons and cases: dry and clean | X | | | |
| **Shell Egg Washing, Grading, and Packing Operations** | | | | |
| 10. Adequate supply of potable water: ☒ Public (1) ~~☐ Private (2)~~ * | | | | |
| 11. * Current water test on file for private system, date tested: None | | | | |
| 12. Shell washer clean and sanitary condition | X | | | |
| 13. Wash temperature at 90°F or above, rinse water 10°F warmer than wash water | | X | | |
| 14. Sanitizer spray rinse at 50p/m to 200p/m of chlorine | X | | | |
| 15. Egg drying equipment: clean and maintained | X | | | |

| Equipment | IN | OUT | NA | NO |
|---|---|---|---|---|
| 16. Candling device, adequate | X | | | |
| 17. Scales adequate to determine net weight | X | | | |
| 18. Refrigeration units: 45°F or below, clean, free of objectionable odors, good repair | X | | | |
| 19. Thermometers: provided and accurate | X | | | |
| 20. Transportation vehicles: refrigerated, clean and good repair | | | | X |
| **Labeling and Packaging** | | | | |
| 21. Loose-packed eggs/cases properly labeled: firm name and USDA Plant or license number | | X | | |
| 22. New egg cartons for sales to retail food stores | | X | | |
| 23. Labeling of egg cartons: grade, size, pack date, name, address, plant or license number, safe handling instructions | | X | | |
| 24. Adequate records maintained | | X | | |
| 25. Restricted/Inedible eggs properly handled | X | | | |
| **Personnel** | | | | |
| 26. Personnel in contact with shell eggs: good hygienic practices, clean clothes | X | | | |
| 27. Demonstration of knowledge: candling, grading, weighing, washing and sanitation | X | | | |

## Sample Candling Record (100 eggs per sample)

| Sample No. | | | | | | | | | | | | | | | | | | | | |
|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|
| Size | | | | | | | | | | | | | | | | | | | | |
| No. of Eggs | | | | | | | | | | | | | | | | | | | | |
| A | | | | | | | | | | | | | | | | | | | | |
| B | | | | | | | | | | | | | | | | | | | | |
| Dirties | | | | | | | | | | | | | | | | | | | | |
| Chex | | | | | | | | | | | | | | | | | | | | |
| Loss | | | | | | | | | | | | | | | | | | | | |
| Leakers | | | | | | | | | | | | | | | | | | | | |

**Comments:**

Eggs are handled at this location - license + sold 421 W River Dr. Suite 2 Davenport 52801 (11) No Water Test Available. (13) Wash Temp 90° MINIMUM (21) Firm re-using cartons. (21+23) Firm does not have labels and not sizing + grading eggs. (24) No Sales Record. Eggs will be moved to Davenport Location. City Water on 5-23-13

**Owner or Manager:** [signature]

**Inspector:** [signature] 720

IOWA DEPARTMENT OF AGRICULTURE & LAND STEWARDSHIP

# EGG HANDLERS INSPECTION REPORT

| | | | |
|---|---|---|---|
| | | Date of Inspection: 10/1/14 | Inspector No. 721 |
| Name of Firm: Grandmas Eggs | Owner: Bernice Todd | | IA Handlers License No. ED509959 |
| Address: 6357 O Ave | Manager: Bernice Todd | Phone Number: 712-445-2373 | USDA Plant No. # |
| City: Quimby | Zip Code: 51049 | County: Cherokee | County No. 18 |

*Number of cases of eggs on hand at time of inspection*

| Restricted | | | | |
|---|---|---|---|---|
| Jumbo | XL | L ✓ | M | S |

**Attach Restricted Labels on Reverse Side of this Form**

| Buildings, Storage, Processing Areas | IN | OUT | NA | NO |
|---|---|---|---|---|
| 1. Building: good repair, clean, adequately vented | ✓ | | | |
| 2. Free from presence of birds, insects, rodents | ✓ | | | |
| 3. Adequate system/removal of refuse | ✓ | | | |
| 4. Floors of cleanable materials, floor drains provided (if needed) | ✓ | | | |
| 5. Floors, walls, and ceiling clean | ✓ | | | |
| 6. Plumbing and sewage disposal system adequate | ✓ | | | |
| 7. Hand sink: convenient, hot and cold water, sanitary towels provided | ✓ | | | |
| 8. Storage and use of toxic items | ✓ | | | |
| 9. Storage of cartons and cases: dry and clean | ✓ | | | |
| **Shell Egg Washing, Grading, and Packing Operations** | | | | |
| 10. Adequate supply of potable water: ☑ Public (1) ☐ Private (2) * | | | | |
| 11. * Current water test on file for private system, date tested: Private | | | | |
| 12. Shell washer clean and sanitary condition | ✓ | | | |
| 13. Wash temperature at 90°F or above, rinse water 10°F warmer than wash water | not | | has measure-ments | |
| 14. Sanitizer spray rinse at 50p/m to 200p/m of chlorine | ✓ | | | |
| 15. Egg drying equipment: clean and maintained | ✓ | | | |

| Equipment | IN | OUT | NA | NO |
|---|---|---|---|---|
| 16. Candling device, adequate | ✓ | | | |
| 17. Scales adequate to determine net weight | ✓ | | | |
| 18. Refrigeration units: 45°F or below, clean, free of objectionable odors, good repair | ✓ | | | |
| 19. Thermometers: provided and accurate | ✓ | | | |
| 20. Transportation vehicles: refrigerated, clean and good repair | ✓ | | | |
| **Labeling and Packaging** | | | | |
| 21. Loose-packed eggs/cases properly labeled: firm name and USDA Plant or license number Grandmas Eggs | ✓ | | | |
| 22. New egg cartons for sales to retail/food stores Mats to retail | ✓ | | | |
| 23. Labeling of egg cartons: grade, size, pack date, name, address, plant or license number, safe handling instructions | ✓ | | | |
| 24. Adequate records maintained | ✓ | | | |
| 25. Restricted/Inedible eggs properly handled to cats | ✓ | | | |
| **Personnel** | | | | |
| 26. Personnel in contact with shell eggs: good hygienic practices, clean clothes | ✓ | | | |
| 27. Demonstration of knowledge: candling, grading, weighing, washing and sanitation | ✓ | | | |

**Sample Candling Record** (100 eggs per sample)

| Sample No. | | | | | | | | | | | | | | | | | | | | |
|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|
| Size | | | | | | | | | | | | | | | | | | | | |
| No. of Eggs | | | | | | | | | | | | | | | | | | | | |
| A | | | | | | | | | | | | | | | | | | | | |
| B | | | | | | | | | | | | | | | | | | | | |
| Dirties | | | | | | | | | | | | | | | | | | | | |
| Chex | | | | | | | | | | | | | | | | | | | | |
| Loss | | | | | | | | | | | | | | | | | | | | |
| Leakers | | | | | | | | | | | | | | | | | | | | |

**Comments:**

400 birds - Sells to Family Table in Cherokee - 75 doz wk
to there - Any too big or too small go to family -

**Owner or Manager:** X Bernice Todd

**Inspector:** Rachel Thompson

TM

IOWA DEPARTMENT OF AGRICULTURE & LAND STEWARDSHIP

# EGG HANDLERS INSPECTION REPORT

400

| | | | |
|---|---|---|---|
| | | Date of Inspection: 5/28/2011 | Inspector No. 719 |
| Name of Firm: Grandmas Eggs | Owner: Bernice Todd | | IA Handlers License No. ED 509959 |
| Address: 6357 O Ave | Manager | Phone Number: 712-445-2323 | USDA Plant No. |
| City: Quimby, IA 51049 | Zip Code | County: Cherokee | County No. 18 |

*Number of cases of eggs on hand at time of inspection*

| Restricted | | | | |
|---|---|---|---|---|
| Jumbo | XL | L 8 | M | S |

**Attach Restricted Labels on Reverse Side of this Form**

| Buildings, Storage, Processing Areas | IN | OUT | NA | NO |
|---|---|---|---|---|
| 1. Building: good repair, clean, adequately vented | X | | | |
| 2. Free from presence of birds, insects, rodents | X | | | |
| 3. Adequate system/removal of refuse | X | | | |
| 4. Floors of cleanable materials, floor drains provided (if needed) | X | | | |
| 5. Floors, walls, and ceiling clean | X | | | |
| 6. Plumbing and sewage disposal system adequate | X | | | |
| 7. Hand sink: convenient, hot and cold water, sanitary towels provided | X | | | |
| 8. Storage and use of toxic items | X | | | |
| 9. Storage of cartons and cases: dry and clean | X | | | |
| **Shell Egg Washing, Grading, and Packing Operations** | | | | |
| 10. Adequate supply of potable water: ☒ Public (1) ☐ Private (2) * | | | | |
| 11. * Current water test on file for private system, date tested: | | | | |
| 12. Shell washer clean and sanitary condition | X | | | |
| 13. Wash temperature at 90°F or above, rinse water 10°F warmer than wash water | X | | | |
| 14. Sanitizer spray rinse at 50p/m to 200p/m of chlorine | X | | | |
| 15. Egg drying equipment: clean and maintained | X | | | |

| Equipment | IN | OUT | NA | NO |
|---|---|---|---|---|
| 16. Candling device, adequate | X | | | |
| 17. Scales adequate to determine net weight | | | | |
| 18. Refrigeration units: 45°F or below, clean, free of objectionable odors, good repair | X | | | |
| 19. Thermometers: provided and accurate | X | | | |
| 20. Transportation vehicles: refrigerated, clean and good repair | X | | | |
| **Labeling and Packaging** | | | | |
| 21. Loose-packed eggs/cases properly labeled: firm name and USDA Plant or license number | X | | | |
| 22. New egg cartons for sales to retail food stores | X | | | |
| 23. Labeling of egg cartons: grade, size, pack date, name, address, plant or license number, safe handling instructions | X | | | |
| 24. Adequate records maintained | X | | | |
| 25. Restricted/Inedible eggs properly handled | X | | | |
| **Personnel** | | | | |
| 26. Personnel in contact with shell eggs: good hygienic practices, clean clothes | X | | | |
| 27. Demonstration of knowledge: candling, grading, weighing, washing and sanitation | X | | | |

## Sample Candling Record (100 eggs per sample)

| Sample No. | | | | | | | | | | | | | | | | | | | | | |
|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|
| Size | | | | | | | | | | | | | | | | | | | | | |
| No. of Eggs | | | | | | | | | | | | | | | | | | | | | |
| A | | | | | | | | | | | | | | | | | | | | | |
| B | | | | | | | | | | | | | | | | | | | | | |
| Dirties | | | | | | | | | | | | | | | | | | | | | |
| Chex | | | | | | | | | | | | | | | | | | | | | |
| Loss | | | | | | | | | | | | | | | | | | | | | |
| Leakers | | | | | | | | | | | | | | | | | | | | | |

**Comments:**

Company sells to a Family Table Restaurant. The left over eggs are sold to/and used or donated to County Food Pantries.

**Owner or Manager:** Bernice Todd

**Inspector:** Bradley J. Hansel 719

IOWA DEPARTMENT OF AGRICULTURE & LAND STEWARDSHIP

# EGG HANDLERS INSPECTION REPORT

| | | | |
|---|---|---|---|
| | | Date of Inspection: 4-12-14 | Inspector No. 702 |
| Name of Firm: Green Acres Family Farm | Owner: Barb Heki | | IA Handlers License No. |
| Address: 8300 NW 86th St | Manager: Barb Heki | Phone Number: 515-988-8300 | USDA Plant No. N/A |
| City: Johnston, Iowa | Zip Code: 50131 | County: Polk | County No. 77 |

*Number of cases of eggs on hand at time of inspection*

| Restricted | | | | |
|---|---|---|---|---|
| Jumbo | XL | L | M | S |
| | | | | |

**Attach Restricted Labels on Reverse Side of this Form**

| Buildings, Storage, Processing Areas | IN | OUT | NA | NO |
|---|---|---|---|---|
| 1. Building: good repair, clean, adequately vented | ✓ | | | |
| 2. Free from presence of birds, insects, rodents | ✓ | | | |
| 3. Adequate system/removal of refuse | ✓ | | | |
| 4. Floors of cleanable materials, floor drains provided (if needed) | ✓ | | | |
| 5. Floors, walls, and ceiling clean | ✓ | | | |
| 6. Plumbing and sewage disposal system adequate | ✓ | | | |
| 7. Hand sink: convenient, hot and cold water, sanitary towels provided | ✓ | | | |
| 8. Storage and use of toxic items | ✓ | | | |
| 9. Storage of cartons and cases: dry and clean | ✓ | | | |
| **Shell Egg Washing, Grading, and Packing Operations** | | | | |
| 10. Adequate supply of potable water: ☐ Public (1) ☑ Private (2) * | | | | |
| 11. * Current water test on file for private system, date tested: 8-28-14 | | | | |
| 12. Shell washer clean and sanitary condition | ✓ | | | |
| 13. Wash temperature at 90°F or above, rinse water 10°F warmer than wash water | ✓ | | | |
| 14. Sanitizer spray rinse at 50p/m to 200p/m of chlorine | ✓ | | | |
| 15. Egg drying equipment: clean and maintained | ✓ | | | |

| Equipment | IN | OUT | NA | NO |
|---|---|---|---|---|
| 16. Candling device, adequate | ✓ | | | |
| 17. Scales adequate to determine net weight | ✓ | | | |
| 18. Refrigeration units: 45°F or below, clean, free of objectionable odors, good repair | ✓ | | | |
| 19. Thermometers: provided and accurate | ✓ | | | |
| 20. Transportation vehicles: refrigerated, clean and good repair | | | ✓ | |
| **Labeling and Packaging** | | | | |
| 21. Loose-packed eggs/cases properly labeled: firm name and USDA Plant or license number | | | ✓ | |
| 22. New egg cartons for sales to retail food stores | ✓ | | | |
| 23. Labeling of egg cartons: grade, size, pack date, name, address, plant or license number, safe handling instructions | ✓ | | | |
| 24. Adequate records maintained | | | ✓ | |
| 25. Restricted/Inedible eggs properly handled | ✓ | | | |
| **Personnel** | | | | |
| 26. Personnel in contact with shell eggs: good hygienic practices, clean clothes | ✓ | | | |
| 27. Demonstration of knowledge: candling, grading, weighing, washing and sanitation | ✓ | | | |

## Sample Candling Record (100 eggs per sample)

| Sample No. | | | | | | | | | | | | | | | | | | | | |
|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|
| Size | | | | | | | | | | | | | | | | | | | | |
| No. of Eggs | | | | | | | | | | | | | | | | | | | | |
| A | | | | | | | | | | | | | | | | | | | | |
| B | | | | | | | | | | | | | | | | | | | | |
| Dirties | | | | | | | | | | | | | | | | | | | | |
| Chex | | | | | | | | | | | | | | | | | | | | |
| Loss | | | | | | | | | | | | | | | | | | | | |
| Leakers | | | | | | | | | | | | | | | | | | | | |

Comments:

wash 96.8 rinse 117.8; sanitize 200 ppm; refrigeration temp 44.3 suggested to may be so cooler

Owner or Manager: [signature]

Inspector: [signature]

IOWA DEPARTMENT OF AGRICULTURE & LAND STEWARDSHIP

# EGG HANDLERS INSPECTION REPORT

| | | | |
|---|---|---|---|
| | | Date of Inspection: May 6, 2013 | Inspector No. 707 |
| Name of Firm: Groothus Farm | Owner: Gary Groothus-Darlene Groothus | | IA Handlers License No. ED509973 |
| Address: 1010 355th Street | Manager | Phone Number: 641-435-4585 | USDA Plant No. |
| City: Nashua | Zip Code: 50658 | County: Chickasaw | County No. 19 |

*Number of cases of eggs on hand at time of inspection*

| Restricted | | | | |
|---|---|---|---|---|
| Jumbo | XL | L | M | S |
| | | | | |

**Attach Restricted Labels on Reverse Side of this Form**

| Buildings, Storage, Processing Areas | IN | OUT | NA | NO |
|---|---|---|---|---|
| 1. Building: good repair, clean, adequately vented | ✓ | | | |
| 2. Free from presence of birds, insects, rodents | ✓ | | | |
| 3. Adequate system/removal of refuse | ✓ | | | |
| 4. Floors of cleanable materials, floor drains provided (if needed) | ✓ | | | |
| 5. Floors, walls, and ceiling clean | ✓ | | | |
| 6. Plumbing and sewage disposal system adequate | ✓ | | | |
| 7. Hand sink: convenient, hot and cold water, sanitary towels provided | ✓ | | | |
| 8. Storage and use of toxic items | ✓ | | | |
| 9. Storage of cartons and cases: dry and clean | ✓ | | | |
| **Shell Egg Washing, Grading, and Packing Operations** | | | | |
| 10. Adequate supply of potable water: ☐ Public (1) ☑ Private (2) * | | | | |
| 11. * Current water test on file for private system, date tested: Jan 9, 2012 | | | | |
| 12. Shell washer clean and sanitary condition | ✓ | | | |
| 13. Wash temperature at 90°F or above, rinse water 10°F warmer than wash water | ✓ | | | |
| 14. Sanitizer spray rinse at 50p/m to 200p/m of chlorine | ✓ | | | |
| 15. Egg drying equipment: clean and maintained | ✓ | | | |

| Equipment | IN | OUT | NA | NO |
|---|---|---|---|---|
| 16. Candling device, adequate | ✓ | | | |
| 17. Scales adequate to determine net weight | ✓ | | | |
| 18. Refrigeration units: 45°F or below, clean, free of objectionable odors, good repair | ✓ | | | |
| 19. Thermometers: provided and accurate | ✓ | | | |
| 20. Transportation vehicles: refrigerated, clean and good repair | ✓ | | | |
| **Labeling and Packaging** | | | | |
| 21. Loose-packed eggs/cases properly labeled: firm name and USDA Plant or license number | ✓ | | | |
| 22. New egg cartons for sales to retail food stores | ✓ | | | |
| 23. Labeling of egg cartons: grade, size, pack date, name, address, plant or license number, safe handling instructions | ✓ | | | |
| 24. Adequate records maintained | ✓ | | | |
| 25. Restricted/Inedible eggs properly handled | ✓ | | | |
| **Personnel** | | | | |
| 26. Personnel in contact with shell eggs: good hygienic practices, clean clothes | ✓ | | | |
| 27. Demonstration of knowledge: candling, grading, weighing, washing and sanitation | ✓ | | | |

## Sample Candling Record (100 eggs per sample)

| Sample No. | | | | | | | | | | | | | | | | | | | | | |
|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|
| Size | | | | | | | | | | | | | | | | | | | | | |
| No. of Eggs | | | | | | | | | | | | | | | | | | | | | |
| A | | | | | | | | | | | | | | | | | | | | | |
| B | | | | | | | | | | | | | | | | | | | | | |
| Dirties | | | | | | | | | | | | | | | | | | | | | |
| Chex | | | | | | | | | | | | | | | | | | | | | |
| Loss | | | | | | | | | | | | | | | | | | | | | |
| Leakers | | | | | | | | | | | | | | | | | | | | | |

Comments:

Owner or Manager: Darlene M Groothus Inspector: [illegible]

IOWA DEPARTMENT OF INSPECTIONS AND APPEALS

# EGG HANDLERS INSPECTION REPORT

| | | | |
|---|---|---|---|
| | | Date of Inspection: 5-08-13 | Inspector No. 102 |
| Name of Firm: Guthrie Center Egg Farm Ams | Owner: Rose Acre Farms | | IA Handlers License No. E000-0012A |
| Address: 2143 215th Rd | Manager: John C. Knoble | Phone Number: 641-747-3747 | USDA Plant No. 124 |
| City: Guthrie Center | Zip Code: 50115 | County: Guthrie | County No. 39 |

*Number of cases of eggs on hand at time of inspection*

| Restricted | | | | |
|---|---|---|---|---|
| Jumbo | XL | L | M | S |
| | | | | |

**Attach Restricted Labels on Reverse Side of this Form**

| Buildings, Storage, Processing Areas | IN | OUT | NA | NO |
|---|---|---|---|---|
| 1. Building: good repair, clean, adequately vented | ✓ | ✓ | ✓ | |
| 2. Free from presence of birds, insects, rodents | ✓ | ✓ | | |
| 3. Adequate system/removal of refuse | ✓ | ✓ | | |
| 4. Floors of cleanable materials, floor drains provided (if needed) | ✓ | ✓ | | |
| 5. Floors, walls, and ceiling clean | ✓ | ✓ | | |
| 6. Plumbing and sewage disposal system adequate | ✓ | ✓ | ✓ | |
| 7. Hand sink: convenient, hot and cold water, sanitary towels provided | ✓ | ✓ | ✓ | |
| 8. Storage and use of toxic items | ✓ | | | |
| 9. Storage of cartons and cases: dry and clean | ✓ | | | |
| **Shell Egg Washing, Grading, and Packing Operations** | | | | |
| 10. Adequate supply of potable water: ☐ Public (1) ☐ Private (2) * | | | | |
| 11. * Current water test on file for private system, date tested: | | | | |
| 12. Shell washer clean and sanitary condition | ✓ | ✓ | | |
| 13. Wash temperature at 90°F or above, rinse water 10°F warmer than wash water | ✓ | ✓ | | |
| 14. Sanitizer spray rinse at 50p/m to 200p/m of chlorine | ✓ | ✓ | | |
| 15. Egg drying equipment: clean and maintained | ✓ | ✓ | | |

| Equipment | IN | OUT | NA | NO |
|---|---|---|---|---|
| 16. Candling device, adequate | ✓ | ✓ | | |
| 17. Scales adequate to determine net weight | ✓ | | | |
| 18. Refrigeration units: 45°F or below, clean, free of objectionable odors, good repair | ✓ | ✓ | | |
| 19. Thermometers: provided and accurate | ✓ | ✓ | | |
| 20. Transportation vehicles: refrigerated, clean and good repair | ✓ | ✓ | | |
| **Labeling and Packaging** | | | | |
| 21. Loose-packed eggs/cases properly labeled: firm name and USDA Plant or license number | ✓ | ✓ | | |
| 22. New egg cartons for sales to retail food stores | ✓ | | | |
| 23. Labeling of egg cartons: grade, size, pack date, name, address, plant or license number | ✓ | ✓ | | |
| 24. Adequate records maintained | ✓ | | | |
| 25. Restricted/Inedible eggs properly handled | ✓ | ✓ | | |
| **Personnel** | | | | |
| 26. Personnel in contact with shell eggs: good hygienic practices, clean clothes | ✓ | ✓ | | |
| 27. Demonstration of knowledge: candling, grading, weighing, washing and sanitation | ✓ | ✓ | | |

## Sample Candling Record (100 eggs per sample)

| Sample No. | | | | | | | | | | | | | | | | | | | | | |
|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|
| Size | | | | | | | | | | | | | | | | | | | | | |
| No. of Eggs | | | | | | | | | | | | | | | | | | | | | |
| A | | | | | | | | | | | | | | | | | | | | | |
| B | | | | | | | | | | | | | | | | | | | | | |
| Dirties | | | | | | | | | | | | | | | | | | | | | |
| Chex | | | | | | | | | | | | | | | | | | | | | |
| Loss | | | | | | | | | | | | | | | | | | | | | |
| Leakers | | | | | | | | | | | | | | | | | | | | | |

**Comments:**

City of Guthrie Center H2O; Siouxland Scales of Sioux City, IA checks scales
10:11 wash 116 rinse 150 from tires last witnessed
Cooler-loaded 44.7 (1) (2) 37.4

**Owner or Manager:** John Knoble

**Inspector:** [signature]

427-2501 (7/06)

IOWA DEPARTMENT OF AGRICULTURE & LAND STEWARDSHIP

# EGG HANDLERS INSPECTION REPORT

JUN 25 2013

| | | | |
|---|---|---|---|
| Date of Inspection: June 2013 | | | Inspector No. 707 |
| Name of Firm: H&M Lambright Farm | Owner: Harvey Lambright | | IA Handlers License No. ED509938 |
| Address: 3874 Timber Ave | Manager | Phone Number | USDA Plant No. |
| City: Lime Springs | Zip Code: 52155 | County: Howard | County No. 45 |

*Number of cases of eggs on hand at time of inspection*

| Restricted | | | | |
|---|---|---|---|---|
| Jumbo | XL | L | M | S |
| | | | | |

**Attach Restricted Labels on Reverse Side of this Form**

| Buildings, Storage, Processing Areas | IN | OUT | NA | NO |
|---|---|---|---|---|
| 1. Building: good repair, clean, adequately vented | ✓ | | | |
| 2. Free from presence of birds, insects, rodents | ✓ | | | |
| 3. Adequate system/removal of refuse | ✓ | | | |
| 4. Floors of cleanable materials, floor drains provided (if needed) | ✓ | | | |
| 5. Floors, walls, and ceiling clean | ✓ | | | |
| 6. Plumbing and sewage disposal system adequate | ✓ | | | |
| 7. Hand sink: convenient, hot and cold water, sanitary towels provided | ✓ | | | |
| 8. Storage and use of toxic items | ✓ | | | |
| 9. Storage of cartons and cases: dry and clean | ✓ | | | |
| **Shell Egg Washing, Grading, and Packing Operations** | | | | |
| 10. Adequate supply of potable water: ☐ Public (1) ☑ Private (2) * | | | | |
| 11. * Current water test on file for private system, date tested: 3-18-2013 | | | | |
| 12. Shell washer clean and sanitary condition | ✓ | | | |
| 13. Wash temperature at 90°F or above, rinse water 10°F warmer than wash water | ✓ | | | |
| 14. Sanitizer spray rinse at 50p/m to 200p/m of chlorine | ✓ | | | |
| 15. Egg drying equipment: clean and maintained | ✓ | | | |

| Equipment | IN | OUT | NA | NO |
|---|---|---|---|---|
| 16. Candling device, adequate | ✓ | | | |
| 17. Scales adequate to determine net weight | | | | |
| 18. Refrigeration units: 45°F or below, clean, free of objectionable odors, good repair | ✓ | | | |
| 19. Thermometers: provided and accurate | ✓ | | | |
| 20. Transportation vehicles: refrigerated, clean and good repair | ✓ | | | |
| **Labeling and Packaging** | | | | |
| 21. Loose-packed eggs/cases properly labeled: firm name and USDA Plant or license number | ✓ | | ✓ | |
| 22. New egg cartons for sales to retail food stores | ✓ | | | |
| 23. Labeling of egg cartons: grade, size, pack date, name, address, plant or license number, safe handling instructions | ✓ | | | |
| 24. Adequate records maintained | | | | |
| 25. Restricted/Inedible eggs properly handled | ✓ | | | |
| **Personnel** | | | | |
| 26. Personnel in contact with shell eggs: good hygienic practices, clean clothes | ✓ | | | |
| 27. Demonstration of knowledge: candling, grading, weighing, washing and sanitation | ✓ | | | |

## Sample Candling Record (100 eggs per sample)

| Sample No. | | | | | | | | | | | | | | | | | | | | |
|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|
| Size | | | | | | | | | | | | | | | | | | | | |
| No. of Eggs | | | | | | | | | | | | | | | | | | | | |
| A | | | | | | | | | | | | | | | | | | | | |
| B | | | | | | | | | | | | | | | | | | | | |
| Dirties | | | | | | | | | | | | | | | | | | | | |
| Chex | | | | | | | | | | | | | | | | | | | | |
| Loss | | | | | | | | | | | | | | | | | | | | |
| Leakers | | | | | | | | | | | | | | | | | | | | |

**Comments:**

Owner or Manager: X Harvey Lambright Inspector: Jeff Eichenberger

IOWA DEPARTMENT OF AGRICULTURE & LAND STEWARDSHIP

# EGG HANDLERS INSPECTION REPORT

| | | | |
|---|---|---|---|
| | | Date of Inspection: Nov 6, 2013 | Inspector No. 707 |
| Name of Firm: Hansons Eggs | Owner: Donald Hanson | | IA Handlers License No. EN509935 |
| Address: 1933 114th Ave | Manager: | Phone Number: 515-568-3827 | USDA Plant No. |
| City: Wauton | Zip Code: 52172 | County: Allamakee | County No. 96 |

*Number of cases of eggs on hand at time of inspection*

| Restricted | | | | |
|---|---|---|---|---|
| Jumbo | XL | L | M | S |
| | | | | |

**Attach Restricted Labels on Reverse Side of this Form**

| Buildings, Storage, Processing Areas | IN | OUT | NA | NO |
|---|---|---|---|---|
| 1. Building: good repair, clean, adequately vented | ✓ | | | |
| 2. Free from presence of birds, insects, rodents | ✓ | | | |
| 3. Adequate system/removal of refuse | ✓ | | | |
| 4. Floors of cleanable materials, floor drains provided (if needed) | ✓ | | | |
| 5. Floors, walls, and ceiling clean | ✓ | | | |
| 6. Plumbing and sewage disposal system adequate | ✓ | | | |
| 7. Hand sink: convenient, hot and cold water, sanitary towels provided | ✓ | | | |
| 8. Storage and use of toxic items | ✓ | | | |
| 9. Storage of cartons and cases: dry and clean | ✓ | | | |
| **Shell Egg Washing, Grading, and Packing Operations** | | | | |
| 10. Adequate supply of potable water: ☐ Public (1) ☑ Private (2) * | | | | |
| 11. * Current water test on file for private system, date tested: May 1, 2013 | | | | |
| 12. Shell washer clean and sanitary condition | ✓ | | | |
| 13. Wash temperature at 90°F or above, rinse water 10°F warmer than wash water | ✓ | | | |
| 14. Sanitizer spray rinse at 50p/m to 200p/m of chlorine | ✓ | | | |
| 15. Egg drying equipment: clean and maintained | ✓ | | | |

| Equipment | IN | OUT | NA | NO |
|---|---|---|---|---|
| 16. Candling device, adequate | ✓ | | | |
| 17. Scales adequate to determine net weight | ✓ | | | |
| 18. Refrigeration units: 45°F or below, clean, free of objectionable odors, good repair | ✓ | | | |
| 19. Thermometers: provided and accurate | ✓ | | | |
| 20. Transportation vehicles: refrigerated, clean and good repair | ✓ | | | |
| **Labeling and Packaging** | | | | |
| 21. Loose-packed eggs/cases properly labeled: firm name and USDA Plant or license number | ✓ | | | |
| 22. New egg cartons for sales to retail food stores | ✓ | | | |
| 23. Labeling of egg cartons: grade, size, pack date, name, address, plant or license number, safe handling instructions | ✓ | | | |
| 24. Adequate records maintained | ✓ | | | |
| 25. Restricted/Inedible eggs properly handled | ✓ | | | |
| **Personnel** | | | | |
| 26. Personnel in contact with shell eggs: good hygienic practices, clean clothes | ✓ | | | |
| 27. Demonstration of knowledge: candling, grading, weighing, washing and sanitation | ✓ | | | |

## Sample Candling Record (100 eggs per sample)

| Sample No. | | | | | | | | | | | | | | | | | | | | | |
|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|
| Size | | | | | | | | | | | | | | | | | | | | | |
| No. of Eggs | | | | | | | | | | | | | | | | | | | | | |
| A | | | | | | | | | | | | | | | | | | | | | |
| B | | | | | | | | | | | | | | | | | | | | | |
| Dirties | | | | | | | | | | | | | | | | | | | | | |
| Chex | | | | | | | | | | | | | | | | | | | | | |
| Loss | | | | | | | | | | | | | | | | | | | | | |
| Leakers | | | | | | | | | | | | | | | | | | | | | |

Comments:

Owner or Manager: X Donald J. Hanson

Inspector: Jeff Eminger TM

IOWA DEPARTMENT OF AGRICULTURE & LAND STEWARDSHIP

# EGG HANDLERS INSPECTION REPORT

| | | | |
|---|---|---|---|
| | | Date of Inspection: 12-9-14 | Inspector No. 713 |
| Name of Firm: Hawkeye Pride Egg Farm LLP | Owner: Ownership Cooperative | | IA Handlers License No. ED 509923 |
| Address: 1275 Deer Ave | Manager: Randy Epting | Phone Number: 515-583-2600 | USDA Plant No. P 1155 |
| City: Corwith, Iowa | Zip Code: 50430 | County: Hancock | County No. 41 |

*Number of cases of eggs on hand at time of inspection*

| Restricted | 0 | | | |
|---|---|---|---|---|
| Jumbo | XL | L | M | S |

**Attach Restricted Labels on Reverse Side of this Form**

| Buildings, Storage, Processing Areas | IN | OUT | NA | NO |
|---|---|---|---|---|
| 1. Building: good repair, clean, adequately vented | ✓ | | | |
| 2. Free from presence of birds, insects, rodents | ✓ | | | |
| 3. Adequate system/removal of refuse | ✓ | | | |
| 4. Floors of cleanable materials, floor drains provided (if needed) | ✓ | | | |
| 5. Floors, walls, and ceiling clean | ✓ | | | |
| 6. Plumbing and sewage disposal system adequate | ✓ | | | |
| 7. Hand sink: convenient, hot and cold water, sanitary towels provided | ✓ | | | |
| 8. Storage and use of toxic items | ✓ | | | |
| 9. Storage of cartons and cases: dry and clean | ✓ | | ✓ | |
| **Shell Egg Washing, Grading, and Packing Operations** | | | | |
| 10. Adequate supply of potable water: ☐ Public (1) ☑ Private (2) * | | | | |
| 11. * Current water test on file for private system, date tested: 4-14-2014 | | | | |
| 12. Shell washer clean and sanitary condition | ✓ | | | |
| 13. Wash temperature at 90°F or above, rinse water 10°F warmer than wash water | | | | ✓ |
| 14. Sanitizer spray rinse at 50p/m to 200p/m of chlorine | | | | ✓ |
| 15. Egg drying equipment: clean and maintained | | | ✓ | |

| Equipment | IN | OUT | NA | NO |
|---|---|---|---|---|
| 16. Candling device, adequate | ✓ | | | |
| 17. Scales adequate to determine net weight | ✓ | | | |
| 18. Refrigeration units: 45°F or below, clean, free of objectionable odors, good repair 38°F USDA - Food Safety Insp Service | ✓ | | | |
| 19. Thermometers: provided and accurate | ✓ | | | |
| 20. Transportation vehicles: refrigerated, clean and good repair | | | | ✓ |
| **Labeling and Packaging** | | | | |
| 21. Loose-packed eggs/cases properly labeled: firm name and USDA Plant or license number | | | ✓ | |
| 22. New egg cartons for sales to retail food stores | | | ✓ | |
| 23. Labeling of egg cartons: grade, size, pack date, name, address, plant or license number, safe handling instructions | | | ✓ | |
| 24. Adequate records maintained | ✓ | | | |
| 25. Restricted/Inedible eggs properly handled | ✓ | | | |
| **Personnel** | | | | |
| 26. Personnel in contact with shell eggs: good hygienic practices, clean clothes | ✓ | | | |
| 27. Demonstration of knowledge: candling, grading, weighing, washing and sanitation | ✓ | | | |

## Sample Candling Record (100 eggs per sample)

| Sample No. | | | | | | | | | | | | | | | | | | | | | |
|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|
| Size | | | | | | | | | | | | | | | | | | | | | |
| No. of Eggs | | | | | | | | | | | | | | | | | | | | | |
| A | | | | | | | | | | | | | | | | | | | | | |
| B | | | | | | | | | | | | | | | | | | | | | |
| Dirties | | | | | | | | | | | | | | | | | | | | | |
| Chex | | | | | | | | | | | | | | | | | | | | | |
| Loss | | | | | | | | | | | | | | | | | | | | | |
| Leakers | | | | | | | | | | | | | | | | | | | | | |

**Comments:**

#17 - Sioux Automation checks scales 6 months and IDALS checks annually

#18 Food Safety Inspection Service on Site

Firm is breaking all eggs produced and ships liquid egg to other facilities for processing

**Owner or Manager:** [signature] **Inspector:** [signature] #713

# IOWA DEPARTMENT OF AGRICULTURE & LAND STEWARDSHIP
# EGG HANDLERS INSPECTION REPORT

| | | | |
|---|---|---|---|
| | | Date of Inspection: 5-7-13 | Inspector No. 713 |
| Name of Firm: Hawkeye Pride Egg Farm LLP | Owner: Cooperative | | IA Handlers License No. ED509923 |
| Address: 1275 Deer Ave | Manager: Randy Epting | Phone Number: 515-583-2600 | USDA Plant No. P1155 |
| City: Corwith, Iowa | Zip Code: 50430 | County: Hancock | County No. |

*Number of cases of eggs on hand at time of inspection*

| Restricted | | | | |
|---|---|---|---|---|
| 0 | | | | |
| Jumbo | XL | L | M | S |

**Attach Restricted Labels on Reverse Side of this Form**

| Buildings, Storage, Processing Areas | IN | OUT | NA | NO |
|---|---|---|---|---|
| 1. Building: good repair, clean, adequately vented | ✓ | | | |
| 2. Free from presence of birds, insects, rodents | ✓ | | | |
| 3. Adequate system/removal of refuse | ✓ | | | |
| 4. Floors of cleanable materials, floor drains provided (if needed) | ✓ | | | |
| 5. Floors, walls, and ceiling clean | ✓ | | | |
| 6. Plumbing and sewage disposal system adequate | ✓ | | | |
| 7. Hand sink: convenient, hot and cold water, sanitary towels provided | ✓ | | | |
| 8. Storage and use of toxic items | ✓ | | | |
| 9. Storage of cartons and cases: dry and clean | ✓ | | | |
| **Shell Egg Washing, Grading, and Packing Operations** | | | | |
| 10. Adequate supply of potable water: ☐ Public (1) ☒ Private (2) * | | | | |
| 11. * Current water test on file for private system, date tested: 1-25-13 | | | | |
| 12. Shell washer clean and sanitary condition | ✓ | | | |
| 13. Wash temperature at 90°F or above, rinse water 10°F warmer than wash water | | | | ✓ |
| 14. Sanitizer spray rinse at 50p/m to 200p/m of chlorine | | | | ✓ |
| 15. Egg drying equipment: clean and maintained | ✓ | | | |

| Equipment | IN | OUT | NA | NO |
|---|---|---|---|---|
| 16. Candling device, adequate | ✓ | | | |
| 17. Scales adequate to determine net weight | ✓ | | | |
| 18. Refrigeration units: 45°F or below, clean, free of objectionable odors, good repair | ✓ | | | |
| 19. Thermometers: provided and accurate | ✓ | | | |
| 20. Transportation vehicles: refrigerated, clean and good repair | | | ✓ | |
| **Labeling and Packaging** | | | | |
| 21. Loose-packed eggs/cases properly labeled: firm name and USDA Plant or license number | ✓ | | | |
| 22. New egg cartons for sales to retail food stores | ✓ | | | |
| 23. Labeling of egg cartons: grade, size, pack date, name, address, plant or license number, safe handling instructions | ✓ | | | |
| 24. Adequate records maintained | ✓ | | | |
| 25. Restricted/Inedible eggs properly handled | ✓ | | | |
| **Personnel** | | | | |
| 26. Personnel in contact with shell eggs: good hygienic practices, clean clothes | ✓ | | | |
| 27. Demonstration of knowledge: candling, grading, weighing, washing and sanitation | | | | ✓ |

## Sample Candling Record (100 eggs per sample)

| Sample No. | | | | | | | | | | | | | | | | | | | | |
|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|
| Size | | | | | | | | | | | | | | | | | | | | |
| No. of Eggs | | | | | | | | | | | | | | | | | | | | |
| A | | | | | | | | | | | | | | | | | | | | |
| B | | | | | | | | | | | | | | | | | | | | |
| Dirties | | | | | | | | | | | | | | | | | | | | |
| Chex | | | | | | | | | | | | | | | | | | | | |
| Loss | | | | | | | | | | | | | | | | | | | | |
| Leakers | | | | | | | | | | | | | | | | | | | | |

**Comments:**

Hawkeye Pride egg has not done any grading / packaging of eggs since March 27th 2013. Currently all eggs are going to Breaking Room.

**Owner or Manager:** [signature]

**Inspector:** Kevin H Wiemers #713

# IOWA DEPARTMENT OF AGRICULTURE & LAND STEWARDSHIP
# EGG HANDLERS INSPECTION REPORT

| | | | |
|---|---|---|---|
| | | Date of Inspection: 5-14-14 | Inspector No. 72 |
| Name of Firm: Henry's in Homestead | Owner: Andrew R. Bodenbender | | IA Handlers License No. EP109997 |
| Address: 4125 W St. | Manager | Phone Number (319) 622-3931 | USDA Plant No. |
| City: Homestead | Zip Code: 52236 | County: Iowa | County No. |

*Number of cases of eggs on hand at time of inspection*

| Restricted | | | | |
|---|---|---|---|---|
| Jumbo | XL | L | M | S |
| | | | | |

**Attach Restricted Labels on Reverse Side of this Form**

| Buildings, Storage, Processing Areas | IN | OUT | NA | NO |
|---|---|---|---|---|
| 1. Building: good repair, clean, adequately vented | X | | | |
| 2. Free from presence of birds, insects, rodents | X | | | |
| 3. Adequate system/removal of refuse | X | | | |
| 4. Floors of cleanable materials, floor drains provided (if needed) | X | | | |
| 5. Floors, walls, and ceiling clean | X | | | |
| 6. Plumbing and sewage disposal system adequate | X | | | |
| 7. Hand sink: convenient, hot and cold water, sanitary towels provided | X | | | |
| 8. Storage and use of toxic items | X | | | |
| 9. Storage of cartons and cases: dry and clean | X | | | |
| **Shell Egg Washing, Grading, and Packing Operations** | | | | |
| 10. Adequate supply of potable water: ☒ Public (1) ☐ Private (2) * | | | | |
| 11. * Current water test on file for private system, date tested: Annual Sanity | | | | |
| 12. Shell washer clean and sanitary condition | X | | | |
| 13. Wash temperature at 90°F or above, rinse water 10°F warmer than wash water | | | | X |
| 14. Sanitizer spray rinse at 50p/m to 200p/m of chlorine | X | ~~X~~ (10) | | |
| 15. Egg drying equipment: clean and maintained | X | | | |

| Equipment | IN | OUT | NA | NO |
|---|---|---|---|---|
| 16. Candling device, adequate | X | | | |
| 17. Scales adequate to determine net weight | X | | | |
| 18. Refrigeration units: 45°F or below, clean, free of objectionable odors, good repair | X | | | |
| 19. Thermometers: provided and accurate | X | | | |
| 20. Transportation vehicles: refrigerated, clean and good repair | | | X | |
| **Labeling and Packaging** | | | | |
| 21. Loose-packed eggs/cases properly labeled: firm name and USDA Plant or license number | | | | X |
| 22. New egg cartons for sales to retail food stores | X | | | |
| 23. Labeling of egg cartons: grade, size, pack date, name, address, plant or license number, safe handling instructions | | X | | |
| 24. Adequate records maintained | X | | | |
| 25. Restricted/Inedible eggs properly handled | X | | | |
| **Personnel** | | | | |
| 26. Personnel in contact with shell eggs: good hygienic practices, clean clothes | X | | | |
| 27. Demonstration of knowledge: candling, grading, weighing, washing and sanitation | | | | X |

## Sample Candling Record (100 eggs per sample)

| Sample No. | | | | | | | | | | | | | | | | | | | | |
|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|
| Size | | | | | | | | | | | | | | | | | | | | |
| No. of Eggs | | | | | | | | | | | | | | | | | | | | |
| A | | | | | | | | | | | | | | | | | | | | |
| B | | | | | | | | | | | | | | | | | | | | |
| Dirties | | | | | | | | | | | | | | | | | | | | |
| Chex | | | | | | | | | | | | | | | | | | | | |
| Loss | | | | | | | | | | | | | | | | | | | | |
| Leakers | | | | | | | | | | | | | | | | | | | | |

**Comments:**

13. Firm's water heater quit working over night. 14. 10ppm advised to increase to 50 minimum ppm — Reformulated during inspection. (20) Eggs are delivered to firm - retail sales. (21) & (23) Label need to include safe handling instructions, size & grade.

Owner or Manager: [signature]

Inspector: [signature]

IOWA DEPARTMENT OF AGRICULTURE & LAND STEWARDSHIP

# EGG HANDLERS INSPECTION REPORT

| | | |
|---|---|---|
| | Date of Inspection: 9-2-14 | Inspector No. 713 |
| Name of Firm: Hidden Villa Ranch | Owner: Tim Lubersk: | IA Handlers License No. ED510038 |
| Address: 1247 90th St | Manager: Darrell Verkler / Phone Number: 641-456-2209 | USDA Plant No. P1237 |
| City: Hampton | Zip Code: 50441 / County: Franklin | County No. 35 |

*Number of cases of eggs on hand at time of inspection*

| Restricted | 7,000 30 doz cases | | | |
|---|---|---|---|---|
| Jumbo | XL 20% | L 60% | M 20% | S |

**Attach Restricted Labels on Reverse Side of this Form**

| Buildings, Storage, Processing Areas | IN | OUT | NA | NO |
|---|---|---|---|---|
| 1. Building: good repair, clean, adequately vented | ✓ | | | |
| 2. Free from presence of birds, insects, rodents | ✓ | | | |
| 3. Adequate system/removal of refuse | ✓ | | | |
| 4. Floors of cleanable materials, floor drains provided (if needed) | ✓ | | | |
| 5. Floors, walls, and ceiling clean | ✓ | | | |
| 6. Plumbing and sewage disposal system adequate | ✓ | | | |
| 7. Hand sink: convenient, hot and cold water, sanitary towels provided | | | | |
| 8. Storage and use of toxic items | ✓ | | | |
| 9. Storage of cartons and cases: dry and clean | ✓ | | | |
| **Shell Egg Washing, Grading, and Packing Operations** | | | | |
| 10. Adequate supply of potable water: ☐ Public (1) ☑ Private (2) * | | | | |
| 11. * Current water test on file for private system, date tested: 6-10-14 | | | | |
| 12. Shell washer clean and sanitary condition | ✓ | | | |
| 13. Wash temperature at 90°F or above, rinse water 10°F warmer than wash water 101°F | ✓ | | | |
| 14. Sanitizer spray rinse at 50p/m to 200p/m of chlorine Ultra Violet Light | ✓ | | | |
| 15. Egg drying equipment: clean and maintained | ✓ | | | |

| Equipment | IN | OUT | NA | NO |
|---|---|---|---|---|
| 16. Candling device, adequate | ✓ | | | |
| 17. Scales adequate to determine net weight | ✓ | | | |
| 18. Refrigeration units: 45°F or below, clean, free of objectionable odors, good repair | ✓ | | | |
| 19. Thermometers: provided and accurate | ✓ | | | |
| 20. Transportation vehicles: refrigerated, clean and good repair | ✓ | | | |
| **Labeling and Packaging** | | | | |
| 21. Loose-packed eggs/cases properly labeled: firm name and USDA Plant or license number | ✓ | | | |
| 22. New egg cartons for sales to retail food stores | ✓ | | | |
| 23. Labeling of egg cartons: grade, size, pack date, name, address, plant or license number, safe handling instructions | ✓ | | | |
| 24. Adequate records maintained | ✓ | | | |
| 25. Restricted/Inedible eggs properly handled | ✓ | | | |
| **Personnel** | | | | |
| 26. Personnel in contact with shell eggs: good hygienic practices, clean clothes | ✓ | | | |
| 27. Demonstration of knowledge: candling, grading, weighing, washing and sanitation | ✓ | | | |

## Sample Candling Record (100 eggs per sample)

| Sample No. | | | | | | | | | | | | | | | | | | | | |
|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|
| Size | | | | | | | | | | | | | | | | | | | | |
| No. of Eggs | | | | | | | | | | | | | | | | | | | | |
| A | | | | | | | | | | | | | | | | | | | | |
| B | | | | | | | | | | | | | | | | | | | | |
| Dirties | | | | | | | | | | | | | | | | | | | | |
| Chex | | | | | | | | | | | | | | | | | | | | |
| Loss | | | | | | | | | | | | | | | | | | | | |
| Leakers | | | | | | | | | | | | | | | | | | | | |

**Comments:** Eco-Lab Pest Controle on Site every 2 weeks.
USDA Inspector on site 7 days per week 10 hour days.
#16 Automatic Candling device.
#17 Hawky Scale Co' annually Inspection of Scales - Daily checks of weight by USDA

**Owner or Manager:** X Darrell A[illegible] **Inspector:** Kevin H Winters #713

IOWA DEPARTMENT OF AGRICULTURE & LAND STEWARDSHIP

# EGG HANDLERS INSPECTION REPORT

| | | | |
|---|---|---|---|
| | | Date of Inspection: Feb 27, 2014 | Inspector No. 707 |
| Name of Firm: Hillsdale Farms | Owner: Hillsdale Farms LLC | | IA Handlers License No. |
| Address: 15706 230th St | Manager | Phone Number: 563-422-9473 | USDA Plant No. |
| City: West Union, Iowa | Zip Code: 52175 | County: Fayette | County No. 33 |

*Number of cases of eggs on hand at time of inspection*

| Restricted | | | | |
|---|---|---|---|---|
| Jumbo | XL | L | M | S |
| | | | | |

**Attach Restricted Labels on Reverse Side of this Form**

| Buildings, Storage, Processing Areas | IN | OUT | NA | NO |
|---|---|---|---|---|
| 1. Building: good repair, clean, adequately vented | ✓ | | | |
| 2. Free from presence of birds, insects, rodents | ✓ | | | |
| 3. Adequate system/removal of refuse | ✓ | | | |
| 4. Floors of cleanable materials, floor drains provided (if needed) | ✓ | | | |
| 5. Floors, walls, and ceiling clean | ✓ | | | |
| 6. Plumbing and sewage disposal system adequate | ✓ | | | |
| 7. Hand sink: convenient, hot and cold water, sanitary towels provided | ✓ | | | |
| 8. Storage and use of toxic items | ✓ | | | |
| 9. Storage of cartons and cases: dry and clean | ✓ | | | |
| **Shell Egg Washing, Grading, and Packing Operations** | | | | |
| 10. Adequate supply of potable water: ☐ Public (1) ☑ Private (2) * | | | | |
| 11. * Current water test on file for private system, date tested: 10-7-2013 | | | | |
| 12. Shell washer clean and sanitary condition | ✓ | | | |
| 13. Wash temperature at 90°F or above, rinse water 10°F warmer than wash water | ✓ | | | |
| 14. Sanitizer spray rinse at 50p/m to 200p/m of chlorine | ✓ | | | |
| 15. Egg drying equipment: clean and maintained | ✓ | | | |

| Equipment | IN | OUT | NA | NO |
|---|---|---|---|---|
| 16. Candling device, adequate | ✓ | | | |
| 17. Scales adequate to determine net weight | ✓ | | | |
| 18. Refrigeration units: 45°F or below, clean, free of objectionable odors, good repair | ✓ | | | |
| 19. Thermometers: provided and accurate | ✓ | | | |
| 20. Transportation vehicles: refrigerated, clean and good repair | ✓ | | | |
| **Labeling and Packaging** | | | | |
| 21. Loose-packed eggs/cases properly labeled: firm name and USDA Plant or license number | ✓ | | | |
| 22. New egg cartons for sales to retail food stores | ✓ | | | |
| 23. Labeling of egg cartons: grade, size, pack date, name, address, plant or license number, safe handling instructions | ✓ | | | |
| 24. Adequate records maintained | ✓ | | | |
| 25. Restricted/Inedible eggs properly handled | ✓ | | | |
| **Personnel** | | | | |
| 26. Personnel in contact with shell eggs: good hygienic practices, clean clothes | ✓ | | | |
| 27. Demonstration of knowledge: candling, grading, weighing, washing and sanitation | ✓ | | | |

## Sample Candling Record (100 eggs per sample)

| Sample No. | | | | | | | | | | | | | | | | | | | | |
|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|
| Size | | | | | | | | | | | | | | | | | | | | |
| No. of Eggs | | | | | | | | | | | | | | | | | | | | |
| A | | | | | | | | | | | | | | | | | | | | |
| B | | | | | | | | | | | | | | | | | | | | |
| Dirties | | | | | | | | | | | | | | | | | | | | |
| Chex | | | | | | | | | | | | | | | | | | | | |
| Loss | | | | | | | | | | | | | | | | | | | | |
| Leakers | | | | | | | | | | | | | | | | | | | | |

Comments:

Owner or Manager: [signature] Inspector: [signature]

IOWA DEPARTMENT OF AGRICULTURE & LAND STEWARDSHIP

# EGG HANDLERS INSPECTION REPORT

| | | | |
|---|---|---|---|
| | | Date of Inspection: 1-28-13 | Inspector No. 720 |
| Name of Firm: Carolyn Hotz | Owner: Carolyn Hotz | | IA Handlers License No. ED509470 |
| Address: 5345 500th St. SE | Manager: Carolyn Hotz | Phone Number: (319) 624-5220 | USDA Plant No. |
| City: Iowa City | Zip Code: 52240 | County: Johnson | County No. 52 |

*Number of cases of eggs on hand at time of inspection*

| Restricted | | | | |
|---|---|---|---|---|
| Jumbo | XL 3 | L 2 | M | S |

**Attach Restricted Labels on Reverse Side of this Form**

| Buildings, Storage, Processing Areas | IN | OUT | NA | NO |
|---|---|---|---|---|
| 1. Building: good repair, clean, adequately vented | X | | | |
| 2. Free from presence of birds, insects, rodents | X | | | |
| 3. Adequate system/removal of refuse | X | | | |
| 4. Floors of cleanable materials, floor drains provided (if needed) | X | | | |
| 5. Floors, walls, and ceiling clean | X | | | |
| 6. Plumbing and sewage disposal system adequate | X | | | |
| 7. Hand sink: convenient, hot and cold water, sanitary towels provided | X | | | |
| 8. Storage and use of toxic items | X | | | |
| 9. Storage of cartons and cases: dry and clean | X | | | |
| **Shell Egg Washing, Grading, and Packing Operations** | | | | |
| 10. Adequate supply of potable water: ☐ Public (1) ☒ Private (2) * | | | | |
| 11. * Current water test on file for private system, date tested: 10-1-10 | | | | |
| 12. Shell washer clean and sanitary condition | X | | | |
| 13. Wash temperature at 90°F or above, rinse water 10°F warmer than wash water | X | | | |
| 14. Sanitizer spray rinse at 50p/m to 200p/m of chlorine | X | | | |
| 15. Egg drying equipment: clean and maintained | X | | | |

| Equipment | IN | OUT | NA | NO |
|---|---|---|---|---|
| 16. Candling device, adequate | X | | | |
| 17. Scales adequate to determine net weight | X | | | |
| 18. Refrigeration units: 45°F or below, clean, free of objectionable odors, good repair | | X | | |
| 19. Thermometers: provided and accurate | | X | | |
| 20. Transportation vehicles: refrigerated, clean and good repair | | | | X |
| **Labeling and Packaging** | | | | |
| 21. Loose-packed eggs/cases properly labeled: firm name and USDA Plant or license number | X | | | |
| 22. New egg cartons for sales to retail food stores | X | | | |
| 23. Labeling of egg cartons: grade, size, pack date, name, address, plant or license number, safe handling instructions | X | | | |
| 24. Adequate records maintained | X | | | |
| 25. Restricted/Inedible eggs properly handled | | | | X |
| **Personnel** | | | | |
| 26. Personnel in contact with shell eggs: good hygienic practices, clean clothes | X | | | |
| 27. Demonstration of knowledge: candling, grading, weighing, washing and sanitation | X | | | |

## Sample Candling Record (100 eggs per sample)

| Sample No. | | | | | | | | | | | | | | | | | | | | | |
|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|
| Size | L | | | | | | | | | | | | | | | | | | | | |
| No. of Eggs | 24 | | | | | | | | | | | | | | | | | | | | |
| A | | | | | | | | | | | | | | | | | | | | | |
| B | | | | | | | | | | | | | | | | | | | | | |
| Dirties | | | | | | | | | | | | | | | | | | | | | |
| Chex | | | | | | | | | | | | | | | | | | | | | |
| Loss | | | | | | | | | | | | | | | | | | | | | |
| Leakers | | | | | | | | | | | | | | | | | | | | | |

**Comments:**

(11) No Annual Water Test (18) Eggs must be stored at 45°F or below. No cold storage. (19) No thermometer. (21) Include grade of eggs on label. (25) Used for Home Consumption (21) Update labels to reflect new license number. (23) Include Grade of eggs in sales record.

**Owner or Manager:** Carolyn Hotz

**Inspector:** [illegible]

IOWA DEPARTMENT OF AGRICULTURE & LAND STEWARDSHIP

# EGG HANDLERS INSPECTION REPORT

| | | | |
|---|---|---|---|
| | | Date of Inspection: 4-22-14 | Inspector No. 720 |
| Name of Firm: Hotz Produce | Owner: Carolyn | | IA Handlers License No. ED 009577 |
| Address: 5345 510th St SE | Manager | Phone Number: (319) 629-5323 | USDA Plant No. |
| City: Iowa City | Zip Code: 52240 | County: Johnson | County No. |

*Number of cases of eggs on hand at time of inspection*

| Restricted | | | | |
|---|---|---|---|---|
| Jumbo | XL 1 | L | M | S |

**Attach Restricted Labels on Reverse Side of this Form**

| Buildings, Storage, Processing Areas | IN | OUT | NA | NO |
|---|---|---|---|---|
| 1. Building: good repair, clean, adequately vented | X | | | |
| 2. Free from presence of birds, insects, rodents | X | | | |
| 3. Adequate system/removal of refuse | X | | | |
| 4. Floors of cleanable materials, floor drains provided (if needed) | X | | | |
| 5. Floors, walls, and ceiling clean | X | | | |
| 6. Plumbing and sewage disposal system adequate | X | | | |
| 7. Hand sink: convenient, hot and cold water, sanitary towels provided | X | | | |
| 8. Storage and use of toxic items | X | | | |
| 9. Storage of cartons and cases: dry and clean | X | | | |
| **Shell Egg Washing, Grading, and Packing Operations** | | | | |
| 10. Adequate supply of potable water: ☐ Public (1) ☒ Private (2) * 1-29-13 | | | | |
| 11. * Current water test on file for private system, date tested: ~~Unable to locate~~ | | | | |
| 12. Shell washer clean and sanitary condition | X | | | |
| 13. Wash temperature at 90°F or above, rinse water 10°F warmer than wash water | X | | | |
| 14. Sanitizer spray rinse at 50p/m to 200p/m of chlorine | X | | | |
| 15. Egg drying equipment: clean and maintained | X | | | |

| Equipment | IN | OUT | NA | NO |
|---|---|---|---|---|
| 16. Candling device, adequate | | | | |
| 17. Scales adequate to determine net weight | X | | | |
| 18. Refrigeration units: 45°F or below, clean, free of objectionable odors, good repair | X | | | |
| 19. Thermometers: provided and accurate | | X | | |
| 20. Transportation vehicles: refrigerated, clean and good repair | | | | X |
| **Labeling and Packaging** | | | | |
| 21. Loose-packed eggs/cases properly labeled: firm name and USDA Plant or license number | X | | | |
| 22. New egg cartons for sales to retail food stores | X | | | |
| 23. Labeling of egg cartons: grade, size, pack date, name, address, plant or license number, safe handling instructions | X | | | |
| 24. Adequate records maintained | X | | | |
| 25. Restricted/Inedible eggs properly handled | X | | | |
| **Personnel** | | | | |
| 26. Personnel in contact with shell eggs: good hygienic practices, clean clothes | X | | | |
| 27. Demonstration of knowledge: candling, grading, weighing, washing and sanitation | X | | | |

## Sample Candling Record (100 eggs per sample)

| Sample No. | 1 | | | | | | | | | | | | | | | | | | | | |
|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|
| Size | XL | | | | | | | | | | | | | | | | | | | | |
| No. of Eggs | 12 | | | | | | | | | | | | | | | | | | | | |
| A | 12 | | | | | | | | | | | | | | | | | | | | |
| B | | | | | | | | | | | | | | | | | | | | | |
| Dirties | 0 | | | | | | | | | | | | | | | | | | | | |
| Chex | 0 | | | | | | | | | | | | | | | | | | | | |
| Loss | 0 | | | | | | | | | | | | | | | | | | | | |
| Leakers | 0 | | | | | | | | | | | | | | | | | | | | |

**Comments:**

~~(1) [illegible] test on 2-13, was unable to locate~~ (19) Will install a thermometer. (24) Recommend keeping better records. Private sale, not documented.

**Owner or Manager:** Carolyn Hotz

**Inspector:** Lloyd Kuehnhold #720

TM

IOWA DEPARTMENT OF AGRICULTURE & LAND STEWARDSHIP

# EGG HANDLERS INSPECTION REPORT

JUL 0 6 2015

| | | | |
|---|---|---|---|
| Name of Firm: Lowa Cage Free | Owner: | Date of Inspection: June 22 2015 | Inspector No. 909 |
| Address: 1641 Yellowstone Ave | Manager: Kevin Buchman | Phone Number: 641-336-2212 | IA Handlers License No. |
| City: Clearfield | Zip Code: 50840 | County: Taylor | USDA Plant No. |
| | | | County No. |

*Number of cases of eggs on hand at time of inspection*

| Restricted | | | | |
|---|---|---|---|---|
| Jumbo | XL | L | M | S |
| | | | | |

**Attach Restricted Labels on Reverse Side of this Form**

| Buildings, Storage, Processing Areas | IN | OUT | NA | NO |
|---|---|---|---|---|
| 1. Building: good repair, clean, adequately vented | ✓ | | | |
| 2. Free from presence of birds, insects, rodents | ✓ | | | |
| 3. Adequate system/removal of refuse | ✓ | | | |
| 4. Floors of cleanable materials, floor drains provided (if needed) | ✓ | | | |
| 5. Floors, walls, and ceiling clean | ✓ | | | |
| 6. Plumbing and sewage disposal system adequate | ✓ | | | |
| 7. Hand sink: convenient, hot and cold water, sanitary towels provided | ✓ | | | |
| 8. Storage and use of toxic items | ✓ | | | |
| 9. Storage of cartons and cases: dry and clean | ✓ | | | |
| **Shell Egg Washing, Grading, and Packing Operations** | | | | |
| 10. Adequate supply of potable water: ☑ Public (1) ☐ Private (2) * | | | | |
| 11. * Current water test on file for private system, date tested: | | | | |
| 12. Shell washer clean and sanitary condition | | | | |
| 13. Wash temperature at 90°F or above, rinse water 10°F warmer than wash water | | | | |
| 14. Sanitizer spray rinse at 50p/m to 200p/m of chlorine | | | | |
| 15. Egg drying equipment: clean and maintained | | | | |

| Equipment | IN | OUT | NA | NO |
|---|---|---|---|---|
| 16. Candling device, adequate | | | | |
| 17. Scales adequate to determine net weight | | | | |
| 18. Refrigeration units: 45°F or below, clean, free of objectionable odors, good repair | | | | |
| 19. Thermometers: provided and accurate | | | | |
| 20. Transportation vehicles: refrigerated, clean and good repair | | | | |
| **Labeling and Packaging** | | | | |
| 21. Loose-packed eggs/cases properly labeled: firm name and USDA Plant or license number | | | | |
| 22. New egg cartons for sales to retail food stores | | | | |
| 23. Labeling of egg cartons: grade, size, pack date, name, address, plant or license number, safe handling instructions | | | | |
| 24. Adequate records maintained | ✓ | | | |
| 25. Restricted/Inedible eggs properly handled | ✓ | | | |
| **Personnel** | | | | |
| 26. Personnel in contact with shell eggs: good hygienic practices, clean clothes | | | | |
| 27. Demonstration of knowledge: candling, grading, weighing, washing and sanitation | | | | |

## Sample Candling Record (100 eggs per sample)

| Sample No. | | | | | | | | | | | | | | | | | | | | |
|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|
| Size | | | | | | | | | | | | | | | | | | | | |
| No. of Eggs | | | | | | | | | | | | | | | | | | | | |
| A | | | | | | | | | | | | | | | | | | | | |
| B | | | | | | | | | | | | | | | | | | | | |
| Dirties | | | | | | | | | | | | | | | | | | | | |
| Chex | | | | | | | | | | | | | | | | | | | | |
| Loss | | | | | | | | | | | | | | | | | | | | |
| cakers | | | | | | | | | | | | | | | | | | | | |

omments:

All eggs from this site currently go to a breaker plant

vner or Manager: [signature]

Inspector: Jeff Eichenberger

IOWA DEPARTMENT OF AGRICULTURE & LAND STEWARDSHIP

# EGG HANDLERS INSPECTION REPORT

| | | | |
|---|---|---|---|
| Name of Firm: Iowa Turkey Farm | Owner: Natalie Harding | Date of Inspection: 11/03/15 | Inspector No. 702 |
| Address: 8928 North 51st Ave. W. | Manager: Natalie Harding | Phone Number: 515-564-9536 | IA Handlers License No. New |
| City: Colfax | Zip Code: 50054 | County: Jasper | USDA Plant No. N/A |
| | | | County No. 50 |

*Number of cases of eggs on hand at time of inspection*

| Restricted | | | | |
|---|---|---|---|---|
| Jumbo | XL | L | M | S |

Iowa Turkey Farm
Find the Farm on Facebook
Jeff & Natalie Harding
Farm Fresh Free-Range Eggs

se

| Buildings, Storage, Processing Areas | IN | OUT | NA | NO |
|---|---|---|---|---|
| 1. Building: good repair, clean, adequately vented | | | | |
| 2. Free from presence of birds, insects, rodents | ✓ | | | |
| 3. Adequate system/removal of refuse | ✓ | | | |
| 4. Floors of cleanable materials, floor drains provided (if needed) | | | | |
| 5. Floors, walls, and ceiling clean | ✓ | | | |
| 6. Plumbing and sewage disposal system adequate | ✓ | | | |
| 7. Hand sink: convenient, hot and cold water, sanitary towels provided | | | | |
| 8. Storage and use of toxic items | ✓ | | | |
| 9. Storage of cartons and cases: dry and clean | ✓ | | | |
| **Shell Egg Washing, Grading, and Packing Operations** | | | | |
| 10. Adequate supply of potable water: ☑ Public (1) ☐ Private (2) * | | | | |
| 11. * Current water test on file for private system, date tested: | | | | |
| 12. Shell washer clean and sanitary condition | ✓ | | | |
| 13. Wash temperature at 90°F or above, rinse water 10°F warmer than wash water | ✓ | | | |
| 14. Sanitizer spray rinse at 50p/m to 200p/m of chlorine | ✓ | | | |
| 15. Egg drying equipment: clean and maintained | ✓ | | | |

| Equipment | IN | OUT | NA | NO |
|---|---|---|---|---|
| 16. Candling device, adequate | ✓ | | | |
| 17. Scales adequate to determine net weight | ✓ | | | |
| 18. Refrigeration units: 45°F or below, clean, free of objectionable odors, good repair | ✓ | | | |
| 19. Thermometers: provided and accurate | ✓ | | | |
| 20. Transportation vehicles: refrigerated, clean and good repair | | | | |
| **Labeling and Packaging** | | | | |
| 21. Loose-packed eggs/cases properly labeled: firm name and USDA Plant or license number | | | ✓ | |
| 22. New egg cartons for sales to retail food stores | ✓ | | | |
| 23. Labeling of egg cartons: grade, size, pack date, name, address, plant or license number, safe handling instructions | ✓ | | | |
| 24. Adequate records maintained | | | | |
| 25. Restricted/Inedible eggs properly handled | ✓ | | | |
| **Personnel** | | | | |
| 26. Personnel in contact with shell eggs: good hygienic practices, clean clothes | ✓ | | | |
| 27. Demonstration of knowledge: candling, grading, weighing, washing and sanitation | ✓ | | | |

## Sample Candling Record (100 eggs per sample)

| Sample No. | | | | | | | | | | | | | | | | | | | | | |
|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|
| Size | | | | | | | | | | | | | | | | | | | | | |
| No. of Eggs | | | | | | | | | | | | | | | | | | | | | |
| A | | | | | | | | | | | | | | | | | | | | | |
| B | | | | | | | | | | | | | | | | | | | | | |
| Dirties | | | | | | | | | | | | | | | | | | | | | |
| Chex | | | | | | | | | | | | | | | | | | | | | |
| Loss | | | | | | | | | | | | | | | | | | | | | |
| Leakers | | | | | | | | | | | | | | | | | | | | | |

Comments:

Central Iowa Water; Fridge Temp 36.5F Wash 91.2
rinse 112.8 ppm = 150

Owner or Manager: N Harding

Inspector: [signature]

IOWA DEPARTMENT OF AGRICULTURE & LAND STEWARDSHIP

SEP 23 2013

# EGG HANDLERS INSPECTION REPORT

| | | | |
|---|---|---|---|
| Name of Firm: JD Kyluka | Owner: James D Hainline | Date of Inspection: 9-17-13 | Inspector No. 713 |
| Address: 24212 Hwy D-41 | Manager: James | Phone Number: 641-485-5158 | IA Handlers License No. ED 5099940 |
| City: Eldora, IA 50627 | Zip Code: 50627 | County: Hardin | USDA Plant No. |
| | | | County No. 42 |

*Number of cases of eggs on hand at time of inspection*

| Restricted | | | | |
|---|---|---|---|---|
| Jumbo | XL | L | M | S |
| | | | | |

**Attach Restricted Labels on Reverse Side of this Form**

| Buildings, Storage, Processing Areas | IN | OUT | NA | NO |
|---|---|---|---|---|
| 1. Building: good repair, clean, adequately vented | ✓ | | | |
| 2. Free from presence of birds, insects, rodents | ✓ | | | |
| 3. Adequate system/removal of refuse | ✓ | | | |
| 4. Floors of cleanable materials, floor drains provided (if needed) | ✓ | | | |
| 5. Floors, walls, and ceiling clean | ✓ | | | |
| 6. Plumbing and sewage disposal system adequate | ✓ | | | |
| 7. Hand sink: convenient, hot and cold water, sanitary towels provided | ✓ | | | |
| 8. Storage and use of toxic items | ✓ | | | |
| 9. Storage of cartons and cases: dry and clean | ✓ | | | |
| **Shell Egg Washing, Grading, and Packing Operations** | | | | |
| 10. Adequate supply of potable water: ☐ Public (1) ☑ Private (2) * | | | | |
| 11. * Current water test on file for private system, date tested: 2-23-12 | | | | |
| 12. Shell washer clean and sanitary condition | ✓ | | | |
| 13. Wash temperature at 90°F or above, rinse water 10°F warmer than wash water | ✓ | | | |
| 14. Sanitizer spray rinse at 50p/m to 200p/m of chlorine 150 p/m | ✓ | | | |
| 15. Egg drying equipment: clean and maintained | ✓ | | | |

| Equipment | IN | OUT | NA | NO |
|---|---|---|---|---|
| 16. Candling device, adequate | ✓ | | | |
| 17. Scales adequate to determine net weight | ✓ | | | |
| 18. Refrigeration units: 45°F or below, clean, free of objectionable odors, good repair 38.3 °F | ✓ | | | |
| 19. Thermometers: provided and accurate | ✓ | | | |
| 20. Transportation vehicles: refrigerated, clean and good repair | | | | ✓ |
| **Labeling and Packaging** | | | | |
| 21. Loose-packed eggs/cases properly labeled: firm name and USDA Plant or license number | | | | ✓ |
| 22. New egg cartons for sales to retail food stores | ✓ | | | |
| 23. Labeling of egg cartons: grade, size, pack date, name, address, plant or license number, safe handling instructions | ✓ | | | |
| 24. Adequate records maintained | ✓ | | | |
| 25. Restricted/Inedible eggs properly handled | ✓ | | | |
| **Personnel** | | | | |
| 26. Personnel in contact with shell eggs: good hygienic practices, clean clothes | ✓ | | | |
| 27. Demonstration of knowledge: candling, grading, weighing, washing and sanitation | ✓ | | | |

## Sample Candling Record (100 eggs per sample)

| Sample No. | | | | | | | | | | | | | | | | | | | | |
|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|
| Size | | | | | | | | | | | | | | | | | | | | |
| No. of Eggs | | | | | | | | | | | | | | | | | | | | |
| A | | | | | | | | | | | | | | | | | | | | |
| B | | | | | | | | | | | | | | | | | | | | |
| Dirties | | | | | | | | | | | | | | | | | | | | |
| Chex | | | | | | | | | | | | | | | | | | | | |
| Loss | | | | | | | | | | | | | | | | | | | | |
| Leakers | | | | | | | | | | | | | | | | | | | | |

Comments: #23) Change Lisc # on stamps.
11) Well is to be tested this September 2013
All Eggs are Purchased from Kruse Hatchery in Fort Atkinson, Iowa
JD Reinspects and washes eggs for resale.

Owner or Manager: James Hainline

Inspector: Ken Hall

IOWA DEPARTMENT OF AGRICULTURE & LAND STEWARDSHIP

# EGG HANDLERS INSPECTION REPORT

| | | | |
|---|---|---|---|
| Name of Firm: Jesse Johnston | Owner: Mosa Shayan | Date of Inspection: 7-9-14 | Inspector No. 711 |
| Address: 2014 Scotch Ridge Road | Manager | Phone Number: 515 868 4297 | IA Handlers License No. |
| City: Carlisle | Zip Code: 50047 | County: Warren | USDA Plant No. |
| | | | County No. |

*Number of cases of eggs on hand at time of inspection*

| Restricted | | | | |
|---|---|---|---|---|
| Jumbo | XL | L | M | S |
| | | | | |

**Attach Restricted Labels on Reverse Side of this Form**

| Buildings, Storage, Processing Areas | IN | OUT | NA | NO |
|---|---|---|---|---|
| 1. Building: good repair, clean, adequately vented | ✓ | | | |
| 2. Free from presence of birds, insects, rodents | ✓ | | | |
| 3. Adequate system/removal of refuse | ✓ | | | |
| 4. Floors of cleanable materials, floor drains provided (if needed) | ✓ | | | |
| 5. Floors, walls, and ceiling clean | ✓ | | | |
| 6. Plumbing and sewage disposal system adequate | ✓ | | | |
| 7. Hand sink: convenient, hot and cold water, sanitary towels provided | ✓ | | | |
| 8. Storage and use of toxic items | ✓ | | | |
| 9. Storage of cartons and cases: dry and clean | ✓ | | | |
| **Shell Egg Washing, Grading, and Packing Operations** | | | | |
| 10. Adequate supply of potable water: ☒ Public (1) ☐ Private (2) * | | | | |
| 11. * Current water test on file for private system, date tested: | | | | |
| 12. Shell washer clean and sanitary condition | ✓ | | | |
| 13. Wash temperature at 90°F or above, rinse water 10°F warmer than wash water | ✓ | | | |
| 14. Sanitizer spray rinse at 50p/m to 200p/m of chlorine | ✓ | | | |
| 15. Egg drying equipment: clean and maintained | ✓ | | | |

| Equipment | IN | OUT | NA | NO |
|---|---|---|---|---|
| 16. Candling device, adequate | ✓ | | | |
| 17. Scales adequate to determine net weight | ✓ | | | |
| 18. Refrigeration units: 45°F or below, clean, free of objectionable odors, good repair | ✓ | | | |
| 19. Thermometers: provided and accurate | | ✓ | | |
| 20. Transportation vehicles: refrigerated, clean and good repair | ✓ | | | |
| **Labeling and Packaging** | | | | |
| 21. Loose-packed eggs/cases properly labeled: firm name and USDA Plant or license number | ✓ | | | |
| 22. New egg cartons for sales to retail food stores | ✓ | | | |
| 23. Labeling of egg cartons: grade, size, pack date, name, address, plant or license number, safe handling instructions | ✓ | | | |
| 24. Adequate records maintained | ✓ | | | |
| 25. Restricted/Inedible eggs properly handled | | | | |
| **Personnel** | | | | |
| 26. Personnel in contact with shell eggs: good hygienic practices, clean clothes | ✓ | | | |
| 27. Demonstration of knowledge: candling, grading, weighing, washing and sanitation | ✓ | | | |

## Sample Candling Record (100 eggs per sample)

| Sample No. | | | | | | | | | | | | | | | | | | | | | |
|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|
| Size | | | | | | | | | | | | | | | | | | | | | |
| No. of Eggs | | | | | | | | | | | | | | | | | | | | | |
| A | | | | | | | | | | | | | | | | | | | | | |
| B | | | | | | | | | | | | | | | | | | | | | |
| Dirties | | | | | | | | | | | | | | | | | | | | | |
| Chex | | | | | | | | | | | | | | | | | | | | | |
| Loss | | | | | | | | | | | | | | | | | | | | | |
| Leakers | | | | | | | | | | | | | | | | | | | | | |

Comments:

Owner or Manager: [signature]

Inspector: Ed McCreary 711

# Iowa Department of Agriculture & Land Stewardship
# EGG HANDLERS INSPECTION REPORT

RW Done
SEP 10 2013

| | | | |
|---|---|---|---|
| Name of Firm: Jim El Farm | Owner: Jim - Elly Fink | Date of Inspection: 9-4-13 | Inspector No. 720 |
| Address: 2831 52nd St. | Manager | Phone Number: (319) 474-2342 | IA Handlers License No. |
| City: Vinton | Zip Code: 52349 | County: Benton | USDA Plant No. |
| | | | County No. 6 |

*Number of cases of eggs on hand at time of inspection*

| Restricted | | | | |
|---|---|---|---|---|
| Jumbo | XL | L | M | S |
| | | | | |

**Attach Restricted Labels on Reverse Side of this Form**

| Buildings, Storage, Processing Areas | IN | OUT | NA | NO |
|---|---|---|---|---|
| 1. Building: good repair, clean, adequately vented | X | | | |
| 2. Free from presence of birds, insects, rodents | X | | | |
| 3. Adequate system/removal of refuse | X | | | |
| 4. Floors of cleanable materials, floor drains provided (if needed) | X | | | |
| 5. Floors, walls, and ceiling clean | X | | | |
| 6. Plumbing and sewage disposal system adequate | X | | | |
| 7. Hand sink: convenient, hot and cold water, sanitary towels provided | X | | | |
| 8. Storage and use of toxic items | X | | | |
| 9. Storage of cartons and cases: dry and clean | | | | X |
| **Shell Egg Washing, Grading, and Packing Operations** | | | | |
| 10. Adequate supply of potable water: ☐ Public (1) ☒ Private (2) * | | | | |
| 11. * Current water test on file for private system, date tested: Not Available | | | | |
| 12. Shell washer clean and sanitary condition | X | | | |
| 13. Wash temperature at 90°F or above, rinse water 10°F warmer than wash water | X | | | |
| 14. Sanitizer spray rinse at 50p/m to 200p/m of chlorine | X | | | |
| 15. Egg drying equipment: clean and maintained | X | | | |

| Equipment | IN | OUT | NA | NO |
|---|---|---|---|---|
| 16. Candling device, adequate | X | | | |
| 17. Scales adequate to determine net weight | X | | | |
| 18. Refrigeration units: 45°F or below, clean, free of objectionable odors, good repair | X | | | |
| 19. Thermometers: provided and accurate | X | | | |
| 20. Transportation vehicles: refrigerated, clean and good repair | | | | X |
| **Labeling and Packaging** | | | | |
| 21. Loose-packed eggs/cases properly labeled: firm name and USDA Plant or license number | | | X | |
| 22. New egg cartons for sales to retail food stores | | | | X |
| 23. Labeling of egg cartons: grade, size, pack date, name, address, plant or license number, safe handling instructions | | | X | |
| 24. Adequate records maintained | | | X | |
| 25. Restricted/Inedible eggs properly handled | X | | | |
| **Personnel** | | | | |
| 26. Personnel in contact with shell eggs: good hygienic practices, clean clothes | X | | | |
| 27. Demonstration of knowledge: candling, grading, weighing, washing and sanitation | X | | | |

## Sample Candling Record (100 eggs per sample)

| Sample No. | | | | | | | | | | | | | | | | | | | | |
|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|
| Size | | | | | | | | | | | | | | | | | | | | |
| No. of Eggs | | | | | | | | | | | | | | | | | | | | |
| A | | | | | | | | | | | | | | | | | | | | |
| B | | | | | | | | | | | | | | | | | | | | |
| Dirties | | | | | | | | | | | | | | | | | | | | |
| Chex | | | | | | | | | | | | | | | | | | | | |
| Loss | | | | | | | | | | | | | | | | | | | | |
| Leakers | | | | | | | | | | | | | | | | | | | | |

**Comments:** Pre Licensing Inspection {Hold License Pending Water Test Results}
Firm has not yet purchased cartons. Water has not yet been tested. Labels not yet ready.
Records not yet started. No eggs on site yet.

**Owner or Manager:** (X) J. W. Fink

**Inspector:** Edward Kuhlkeday 72

IOWA DEPARTMENT OF AGRICULTURE & LAND STEWARDSHIP

# EGG HANDLERS INSPECTION REPORT

| | | | |
|---|---|---|---|
| Name of Firm: John Bontreger | Owner | Date of Inspection: Oct. 15, 2013 | Inspector No. 707 |
| Address: 4471 Timber Ave | Manager | Phone Number: NA | IA Handlers License No. ED5009903 |
| City: Lime Springs, IA | Zip Code: 52155 | County: Howard | USDA Plant No. |
| | | | County No. 45 |

*Number of cases of eggs on hand at time of inspection*

| Restricted | | | | |
|---|---|---|---|---|
| Jumbo | XL | L | M | S |
| | | | | |

**Attach Restricted Labels on Reverse Side of this Form**

| Buildings, Storage, Processing Areas | IN | OUT | NA | NO |
|---|---|---|---|---|
| 1. Building: good repair, clean, adequately vented | ✓ | | | |
| 2. Free from presence of birds, insects, rodents | ✓ | | | |
| 3. Adequate system/removal of refuse | ✓ | | | |
| 4. Floors of cleanable materials, floor drains provided (if needed) | ✓ | | | |
| 5. Floors, walls, and ceiling clean | ✓ | | | |
| 6. Plumbing and sewage disposal system adequate | ✓ | | | |
| 7. Hand sink: convenient, hot and cold water, sanitary towels provided | ✓ | | | |
| 8. Storage and use of toxic items | ✓ | | | |
| 9. Storage of cartons and cases: dry and clean | ✓ | | | |
| **Shell Egg Washing, Grading, and Packing Operations** | | | | |
| 10. Adequate supply of potable water: ☐ Public (1) ☑ Private (2) * | | | | |
| 11. * Current water test on file for private system, date tested: 7-1-2013 | | | | |
| 12. Shell washer clean and sanitary condition | ✓ | | | |
| 13. Wash temperature at 90°F or above, rinse water 10°F warmer than wash water | ✓ | | | |
| 14. Sanitizer spray rinse at 50p/m to 200p/m of chlorine | ✓ | | | |
| 15. Egg drying equipment: clean and maintained | ✓ | | | |

| Equipment | IN | OUT | NA | NO |
|---|---|---|---|---|
| 16. Candling device, adequate | ✓ | | | |
| 17. Scales adequate to determine net weight | ✓ | | | |
| 18. Refrigeration units: 45°F or below, clean, free of objectionable odors, good repair | ✓ | | | |
| 19. Thermometers: provided and accurate | ✓ | | | |
| 20. Transportation vehicles: refrigerated, clean and good repair | ✓ | | | |
| **Labeling and Packaging** | | | | |
| 21. Loose-packed eggs/cases properly labeled: firm name and USDA Plant or license number | ✓ | | | |
| 22. New egg cartons for sales to retail food stores | ✓ | | | |
| 23. Labeling of egg cartons: grade, size, pack date, name, address, plant or license number, safe handling instructions | ✓ | | | |
| 24. Adequate records maintained | ✓ | | | |
| 25. Restricted/Inedible eggs properly handled | ✓ | | | |
| **Personnel** | | | | |
| 26. Personnel in contact with shell eggs: good hygienic practices, clean clothes | ✓ | | | |
| 27. Demonstration of knowledge: candling, grading, weighing, washing and sanitation | ✓ | | | |

## Sample Candling Record (100 eggs per sample)

| Sample No. | | | | | | | | | | | | | | | | | | | | | |
|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|
| Size | | | | | | | | | | | | | | | | | | | | | |
| No. of Eggs | | | | | | | | | | | | | | | | | | | | | |
| A | | | | | | | | | | | | | | | | | | | | | |
| B | | | | | | | | | | | | | | | | | | | | | |
| Dirties | | | | | | | | | | | | | | | | | | | | | |
| Chex | | | | | | | | | | | | | | | | | | | | | |
| Loss | | | | | | | | | | | | | | | | | | | | | |
| Leakers | | | | | | | | | | | | | | | | | | | | | |

Comments:

Owner or Manager: John E. Bontreger Inspector: Jeff Eveldage

Iowa Department of ~~Inspections and Appeals~~ Agriculture

# EGG HANDLERS INSPECTION REPORT

| | | | |
|---|---|---|---|
| | | Date of Inspection 5-15-13 | Inspector No. 720 |
| Name of Firm John K Jensen | Owner John K Jensen | | IA Handlers Lic. No. KB 10956 |
| Address 405 W Walnut | Manager John K Jensen | | USDA Plant No. |
| City Rhodes | Zip Code 50234 | County Marshall | County No. |

*Number of cases of eggs on hand at time of inspection*

| Restricted | | | | |
|---|---|---|---|---|
| Jumbo | XL | L 2 | M | S |

**ATTACH RESTRICTED LABELS ON REVERSE SIDE OF THIS FORM**

| Buildings, Storage & Processing Areas | YES | NO |
|---|---|---|
| Building: good repair, clean, adequately vented | X | |
| Free from presence of birds, insects, rodents | X | |
| Adequate system/removal of refuse | X | |
| Floors of cleanable materials, floor drains provided (if needed) | X | |
| Floors, walls and ceiling clean | X | |
| Plumbing and sewage disposal system adequate | X | |
| Hand sink: convenient, hot and cold water, sanitary towels provided | X | |
| Storage and use of toxic items | X | |
| Storage of cartons and cases: clean and dry | X | |

| Shell Egg Washing, Grading and Packing Operations | | |
|---|---|---|
| Adequate supply of potable water: ☒ Public (1) ☐ Private (2)* | | |
| *Current water test on file for private system, Date tested: — | | |
| Shell washer clean and sanitary condition | X | |
| Wash temperature at 90°F or above, rinse water 10°F warmer than wash water | | X |
| Sanitizer spray rinse at 50p/m to 200p/m of chlorine | X | |
| Egg drying equipment: clean and maintained | X | |

| Equipment | YES | NO |
|---|---|---|
| Candling device, adequate | X | |
| Scales adequate to determine net weight | X | |
| Refrigeration units: 45°F or below, clean, free of objectionable odors, good repair | X | |
| Thermometers: provided and accurate | | X |
| Transportation vehicles: refrigerated, clean and good repair | X | |

| Labeling and Packaging | | |
|---|---|---|
| Loose-packed eggs cases properly labeled: firm name and USDA Plant or license number | | X |
| New egg cartons for sales to retail food stores | X | |
| Labeling of egg cartons: grade/size/pack date/name/address/plant or license number | | X |
| Adequate records maintained | | X |
| Restricted/Inedible eggs properly handled | X | |

| Personnel | | |
|---|---|---|
| Personnel in contact with shell eggs: good hygenic practices, clean clothes | X | |
| Demonstration of knowledge: candling, grading, weighing, washing and sanitation | X | |

## SAMPLE CANDLING RECORD (100 eggs per sample)

| Sample No. | | | | | | | | | | | | | | | | | | | | |
|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|
| Size | | | | | | | | | | | | | | | | | | | | |
| No. of Eggs | | | | | | | | | | | | | | | | | | | | |
| A | | | | | | | | | | | | | | | | | | | | |
| B | | | | | | | | | | | | | | | | | | | | |
| Dirties | | | | | | | | | | | | | | | | | | | | |
| Chex | | | | | | | | | | | | | | | | | | | | |
| Loss | | | | | | | | | | | | | | | | | | | | |
| Leakers | | | | | | | | | | | | | | | | | | | | |

**Comments:**

Wash Temperature needs to be atleast 10° warmer. Thermometer inaccurate. License Number, Grade, Size, Firm Address, Date Packed. Firm not maintaining sales records

Owner or Manager: K. John Jensen Inspector: Lloyd Shuttleworth 720

427-2501 (8/97)

IOWA DEPARTMENT OF AGRICULTURE & LAND STEWARDSHIP

# EGG HANDLERS INSPECTION REPORT

| | | | |
|---|---|---|---|
| | | Date of Inspection: 6-21-13 | Inspector No. 711 |
| Name of Firm | Owner James Lambright | | IA Handlers License No. CD 509904 |
| Address 2199 140th Ave | Manager | Phone Number | USDA Plant No. |
| City Murray | Zip Code 50174 | County Clarke | County No. 20 |

*Number of cases of eggs on hand at time of inspection*

| Restricted | | | | |
|---|---|---|---|---|
| Jumbo | XL | L | M | S |
| | | | | |

**Attach Restricted Labels on Reverse Side of this Form**

| Buildings, Storage, Processing Areas | IN | OUT | NA | NO |
|---|---|---|---|---|
| 1. Building: good repair, clean, adequately vented | | | | |
| 2. Free from presence of birds, insects, rodents | | | | |
| 3. Adequate system/removal of refuse | | | | |
| 4. Floors of cleanable materials, floor drains provided (if needed) | | | | |
| 5. Floors, walls, and ceiling clean | | | | |
| 6. Plumbing and sewage disposal system adequate | | | | |
| 7. Hand sink: convenient, hot and cold water, sanitary towels provided | | | | |
| 8. Storage and use of toxic items | | | | |
| 9. Storage of cartons and cases: dry and clean | | | | |
| **Shell Egg Washing, Grading, and Packing Operations** | | | | |
| 10. Adequate supply of potable water: ☐ Public (1) ☐ Private (2) * | | | | |
| 11. * Current water test on file for private system, date tested: | | | | |
| 12. Shell washer clean and sanitary condition | | | | |
| 13. Wash temperature at 90°F or above, rinse water 10°F warmer than wash water | | | | |
| 14. Sanitizer spray rinse at 50p/m to 200p/m of chlorine | | | | |
| 15. Egg drying equipment: clean and maintained | | | | |

| Equipment | IN | OUT | NA | NO |
|---|---|---|---|---|
| 16. Candling device, adequate | | | | |
| 17. Scales adequate to determine net weight | | | | |
| 18. Refrigeration units: 45°F or below, clean, free of objectionable odors, good repair | | | | |
| 19. Thermometers: provided and accurate | | | | |
| 20. Transportation vehicles: refrigerated, clean and good repair | | | | |
| **Labeling and Packaging** | | | | |
| 21. Loose-packed eggs/cases properly labeled: firm name and USDA Plant or license number | | | | |
| 22. New egg cartons for sales to retail food stores | | | | |
| 23. Labeling of egg cartons: grade, size, pack date, name, address, plant or license number, safe handling instructions | | | | |
| 24. Adequate records maintained | | | | |
| 25. Restricted/Inedible eggs properly handled | | | | |
| **Personnel** | | | | |
| 26. Personnel in contact with shell eggs: good hygienic practices, clean clothes | | | | |
| 27. Demonstration of knowledge: candling, grading, weighing, washing and sanitation | | | | |

## Sample Candling Record (100 eggs per sample)

| Sample No. | | | | | | | | | | | | | | | | | | | | | |
|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|
| Size | | | | | | | | | | | | | | | | | | | | | |
| No. of Eggs | | | | | | | | | | | | | | | | | | | | | |
| A | | | | | | | | | | | | | | | | | | | | | |
| B | | | | | | | | | | | | | | | | | | | | | |
| Dirties | | | | | | | | | | | | | | | | | | | | | |
| Chex | | | | | | | | | | | | | | | | | | | | | |
| Loss | | | | | | | | | | | | | | | | | | | | | |
| Leakers | | | | | | | | | | | | | | | | | | | | | |

Comments: Cancell Liscence

Owner or Manager: James Lambright

Inspector: Ed McCreary 711

IOWA DEPARTMENT OF AGRICULTURE & LAND STEWARDSHIP

# EGG HANDLERS INSPECTION REPORT

| | | | |
|---|---|---|---|
| Name of Firm: Jones Family Dairy | Owner: Nancy Jones | Date of Inspection: 10/21/14 | Inspector No. 721 |
| Address: 2560 270th St. | Manager | Phone Number | IA Handlers License No. ED510011 |
| City: Spencer | Zip Code: 51301 | County: Dickinson | USDA Plant No. |
| | | | County No. 30 |

*Number of cases of eggs on hand at time of inspection*

| Restricted | | | | |
|---|---|---|---|---|
| Jumbo | XL | L | M | S |
| | | | | |

**Attach Restricted Labels on Reverse Side of this Form**

| Buildings, Storage, Processing Areas | IN | OUT | NA | NO |
|---|---|---|---|---|
| 1. Building: good repair, clean, adequately vented | | | | |
| 2. Free from presence of birds, insects, rodents | | | | |
| 3. Adequate system/removal of refuse | | | | |
| 4. Floors of cleanable materials, floor drains provided (if needed) | | | | |
| 5. Floors, walls, and ceiling clean | | | | |
| 6. Plumbing and sewage disposal system adequate | | | | |
| 7. Hand sink: convenient, hot and cold water, sanitary towels provided | | | | |
| 8. Storage and use of toxic items | | | | |
| 9. Storage of cartons and cases: dry and clean | | | | |
| **Shell Egg Washing, Grading, and Packing Operations** | | | | |
| 10. Adequate supply of potable water: ☐ Public (1) ☐ Private (2) * | | | | |
| 11. * Current water test on file for private system, date tested: | | | | |
| 12. Shell washer clean and sanitary condition | | | | |
| 13. Wash temperature at 90°F or above, rinse water 10°F warmer than wash water | | | | |
| 14. Sanitizer spray rinse at 50p/m to 200p/m of chlorine | | | | |
| 15. Egg drying equipment: clean and maintained | | | | |

| Equipment | IN | OUT | NA | NO |
|---|---|---|---|---|
| 16. Candling device, adequate | | | | |
| 17. Scales adequate to determine net weight | | | | |
| 18. Refrigeration units: 45°F or below, clean, free of objectionable odors, good repair | | | | |
| 19. Thermometers: provided and accurate | | | | |
| 20. Transportation vehicles: refrigerated, clean and good repair | | | | |
| **Labeling and Packaging** | | | | |
| 21. Loose-packed eggs/cases properly labeled: firm name and USDA Plant or license number | | | | |
| 22. New egg cartons for sales to retail food stores | | | | |
| 23. Labeling of egg cartons: grade, size, pack date, name, address, plant or license number, safe handling instructions | | | | |
| 24. Adequate records maintained | | | | |
| 25. Restricted/Inedible eggs properly handled | | | | |
| **Personnel** | | | | |
| 26. Personnel in contact with shell eggs: good hygienic practices, clean clothes | | | | |
| 27. Demonstration of knowledge: candling, grading, weighing, washing and sanitation | | | | |

**Sample Candling Record** (100 eggs per sample)

| Sample No. | | | | | | | | | | | | | | | | | | | | | |
|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|
| Size | | | | | | | | | | | | | | | | | | | | | |
| No. of Eggs | | | | | | | | | | | | | | | | | | | | | |
| A | | | | | | | | | | | | | | | | | | | | | |
| B | | | | | | | | | | | | | | | | | | | | | |
| Dirties | | | | | | | | | | | | | | | | | | | | | |
| Chex | | | | | | | | | | | | | | | | | | | | | |
| Loss | | | | | | | | | | | | | | | | | | | | | |
| Leakers | | | | | | | | | | | | | | | | | | | | | |

Comments: Called Nancy Jones to set up inspection meeting. Ms Jones informed me she will not be renewing her egg handlers license. I told her I would make note of it and pass it along to Des Moines.

Owner or Manager: Nancy Jones per phone

Inspector: Rachel Thompson 721

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IOWA DEPARTMENT OF AGRICULTURE & LAND STEWARDSHIP

# EGG HANDLERS INSPECTION REPORT

| | | | |
|---|---|---|---|
| Name of Firm: Jones Family Dairy | Owner: Nancy Jones | Date of Inspection: 8-22-13 | Inspector No. 719 |
| Address: 2560 270th St | Manager: Nancy Jones | Phone Number: 712-260-8666 | IA Handlers License No. |
| City: Spencer Iowa | Zip Code: 51301 | County: Dickinson | USDA Plant No. NA |
| | | | County No. 30 |

*Number of cases of eggs on hand at time of inspection*

| Restricted | | | | |
|---|---|---|---|---|
| Jumbo | XL | L | M | S |
| | NA | | | |

**Attach Restricted Labels on Reverse Side of this Form**

| Buildings, Storage, Processing Areas | IN | OUT | NA | NO |
|---|---|---|---|---|
| 1. Building: good repair, clean, adequately vented | ✓ | | | |
| 2. Free from presence of birds, insects, rodents | ✓ | | | |
| 3. Adequate system/removal of refuse | ✓ | | | |
| 4. Floors of cleanable materials, floor drains provided (if needed) | ✓ | | | |
| 5. Floors, walls, and ceiling clean | ✓ | | | |
| 6. Plumbing and sewage disposal system adequate | ✓ | | | |
| 7. Hand sink: convenient, hot and cold water, sanitary towels provided | ✓ | | | |
| 8. Storage and use of toxic items | ✓ | | | |
| 9. Storage of cartons and cases: dry and clean | ✓ | | | |
| **Shell Egg Washing, Grading, and Packing Operations** | | | | |
| 10. Adequate supply of potable water: ☒ Public (1) ☐ Private (2) * | | | | |
| 11. * Current water test on file for private system, date tested: | | | | |
| 12. Shell washer clean and sanitary condition | ✓ | | | |
| 13. Wash temperature at 90°F or above, rinse water 10°F warmer than wash water | ✓ | | | |
| 14. Sanitizer spray rinse at 50p/m to 200p/m of chlorine | ✓ | | | |
| 15. Egg drying equipment: clean and maintained | ✓ | | | |

| Equipment | IN | OUT | NA | NO |
|---|---|---|---|---|
| 16. Candling device, adequate | ✓ | | | |
| 17. Scales adequate to determine net weight | ✓ | | | |
| 18. Refrigeration units: 45°F or below, clean, free of objectionable odors, good repair | ✓ | | | |
| 19. Thermometers: provided and accurate | ✓ | | | |
| 20. Transportation vehicles: refrigerated, clean and good repair | | | | |
| **Labeling and Packaging** | | | | |
| 21. Loose-packed eggs/cases properly labeled: firm name and USDA Plant or license number | | | ✓ | |
| 22. New egg cartons for sales to retail food stores | ✓ | | | |
| 23. Labeling of egg cartons: grade, size, pack date, name, address, plant or license number, safe handling instructions | ✓ | | | |
| 24. Adequate records maintained | ✓ | | | |
| 25. Restricted/Inedible eggs properly handled | ✓ | | | |
| **Personnel** | | | | |
| 26. Personnel in contact with shell eggs: good hygienic practices, clean clothes | ✓ | | | |
| 27. Demonstration of knowledge: candling, grading, weighing, washing and sanitation | ✓ | | | |

## Sample Candling Record (100 eggs per sample)

| Sample No. | | | | | | | | | | | | | | | | | | | | | |
|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|
| Size | | | | | | | | | | | | | | | | | | | | | |
| No. of Eggs | | | | | | | | | | | | | | | | | | | | | |
| A | | | | | | | | | | | | | | | | | | | | | |
| B | | | | | | | | | | | | | | | | | | | | | |
| Dirties | | | | | | | | | | | | | | | | | | | | | |
| Chex | | | | | | | | | | | | | | | | | | | | | |
| Loss | | | | | | | | | | | | | | | | | | | | | |
| Leakers | | | | | | | | | | | | | | | | | | | | | |

Comments:

Owner or Manager: X Nancy Jones

Inspector: Bradley J. Hannah #719

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IOWA DEPARTMENT OF AGRICULTURE & LAND STEWARDSHIP

# EGG HANDLERS INSPECTION REPORT

| | | | |
|---|---|---|---|
| | | Date of Inspection: 4-17-14 | Inspector No. 702 |
| Name of Firm: Katelyn's Walk Chicken Eggs | Owner: Katelyn's Dad Paustian | | IA Handlers License No. |
| Address: 30172 170th St | Manager: Dan Paustian | Phone Number: 515-210-2937 | USDA Plant No. N/A |
| City: Granger | Zip Code: 50109 | County: Dallas | County No. 25 |

*Number of cases of eggs on hand at time of inspection*

| Restricted | | | | |
|---|---|---|---|---|
| Jumbo | XL | L | M | S |
| | | | | |

**Attach Restricted Labels on Reverse Side of this Form**

| Buildings, Storage, Processing Areas | IN | OUT | NA | NO |
|---|---|---|---|---|
| 1. Building: good repair, clean, adequately vented | ✓ | ✓ | | |
| 2. Free from presence of birds, insects, rodents | ✓ | ✓ | | |
| 3. Adequate system/removal of refuse | ✓ | ✓ | | |
| 4. Floors of cleanable materials, floor drains provided (if needed) | ✓ | ✓ | | |
| 5. Floors, walls, and ceiling clean | ✓ | ✓ | | |
| 6. Plumbing and sewage disposal system adequate | ✓ | ✓ | | |
| 7. Hand sink: convenient, hot and cold water, sanitary towels provided | ✓ | ✓ | | |
| 8. Storage and use of toxic items | ✓ | ✓ | | |
| 9. Storage of cartons and cases: dry and clean | ✓ | ✓ | | |

| Shell Egg Washing, Grading, and Packing Operations | IN | OUT | NA | NO |
|---|---|---|---|---|
| 10. Adequate supply of potable water: ☑ Public (1) ☐ Private (2) * | | | | |
| 11. * Current water test on file for private system, date tested: | | | | |
| 12. Shell washer clean and sanitary condition | ✓ | ✓ | | |
| 13. Wash temperature at 90°F or above, rinse water 10°F warmer than wash water | ✓ | ✓ | | |
| 14. Sanitizer spray rinse at 50p/m to 200p/m of chlorine | | ✓ | | |
| 15. Egg drying equipment: clean and maintained | ✓ | ✓ | | |

| Equipment | IN | OUT | NA | NO |
|---|---|---|---|---|
| 16. Candling device, adequate | ✓ | ✓ | | |
| 17. Scales adequate to determine net weight | ✓ | | | |
| 18. Refrigeration units: 45°F or below, clean, free of objectionable odors, good repair | ✓ | ✓ | | |
| 19. Thermometers: provided and accurate | ✓ | ✓ | | |
| 20. Transportation vehicles: refrigerated, clean and good repair | ✓ | | | |

| Labeling and Packaging | IN | OUT | NA | NO |
|---|---|---|---|---|
| 21. Loose-packed eggs/cases properly labeled: firm name and USDA Plant or license number | ✓ | ✓ | ✓ | |
| 22. New egg cartons for sales to retail food stores | ✓ | ✓ | | |
| 23. Labeling of egg cartons: grade, size, pack date, name, address, plant or license number, safe handling instructions | ✓ | ✓ | | |
| 24. Adequate records maintained | ✓ | ✓ | | |
| 25. Restricted/Inedible eggs properly handled | ✓ | ✓ | | |

| Personnel | IN | OUT | NA | NO |
|---|---|---|---|---|
| 26. Personnel in contact with shell eggs: good hygienic practices, clean clothes | ✓ | ✓ | | |
| 27. Demonstration of knowledge: candling, grading, weighing, washing and sanitation | ✓ | | | |

## Sample Candling Record (100 eggs per sample)

| Sample No. | | | | | | | | | | | | | | | | | | | | |
|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|
| Size | | | | | | | | | | | | | | | | | | | | |
| No. of Eggs | | | | | | | | | | | | | | | | | | | | |
| A | | | | | | | | | | | | | | | | | | | | |
| B | | | | | | | | | | | | | | | | | | | | |
| Dirties | | | | | | | | | | | | | | | | | | | | |
| Chex | | | | | | | | | | | | | | | | | | | | |
| Loss | | | | | | | | | | | | | | | | | | | | |
| Leakers | | | | | | | | | | | | | | | | | | | | |

Comments:

4-H project for Katelyn's Paustian under parents supervision contact is Dan Paustian father phone # 515-210-2937 license # and company name will be on label

Owner or Manager: Dan Paustian

Inspector: [signature]

IOWA DEPARTMENT OF AGRICULTURE & LAND STEWARDSHIP

# EGG HANDLERS INSPECTION REPORT

| | | | |
|---|---|---|---|
| Name of Firm: The Kelley Homestead | Owner: Stephanie Kelley | Date of Inspection: May 20, 2015 | Inspector No. 707 |
| Address: 757 Prairie Woods Dr | Manager | Phone Number: 515-333-1003 | IA Handlers License No. ED510051 |
| City: Waukon | Zip Code: 52172 | County: Allamakee | USDA Plant No. |
| | | | County No. 5 |

*Number of cases of eggs on hand at time of inspection*

| Restricted | | | | |
|---|---|---|---|---|
| Jumbo | XL | L | M | S |
| | | | | |

**Attach Restricted Labels on Reverse Side of this Form**

| Buildings, Storage, Processing Areas | IN | OUT | NA | NO |
|---|---|---|---|---|
| 1. Building: good repair, clean, adequately vented | ✓ | | | |
| 2. Free from presence of birds, insects, rodents | ✓ | | | |
| 3. Adequate system/removal of refuse | ✓ | | | |
| 4. Floors of cleanable materials, floor drains provided (if needed) | ✓ | | | |
| 5. Floors, walls, and ceiling clean | ✓ | | | |
| 6. Plumbing and sewage disposal system adequate | ✓ | | | |
| 7. Hand sink: convenient, hot and cold water, sanitary towels provided | ✓ | | | |
| 8. Storage and use of toxic items | ✓ | | | |
| 9. Storage of cartons and cases: dry and clean | ✓ | | | |
| **Shell Egg Washing, Grading, and Packing Operations** | | | | |
| 10. Adequate supply of potable water: ☐ Public (1) ☑ Private (2) * | | | | |
| 11. * Current water test on file for private system, date tested: April 27, 15 | | | | |
| 12. Shell washer clean and sanitary condition | ✓ | | | |
| 13. Wash temperature at 90°F or above, rinse water 10°F warmer than wash water | ✓ | | | |
| 14. Sanitizer spray rinse at 50p/m to 200p/m of chlorine | ✓ | | | |
| 15. Egg drying equipment: clean and maintained | ✓ | | | |

| Equipment | IN | OUT | NA | NO |
|---|---|---|---|---|
| 16. Candling device, adequate | ✓ | | | |
| 17. Scales adequate to determine net weight | ✓ | | | |
| 18. Refrigeration units: 45°F or below, clean, free of objectionable odors, good repair | ✓ | | | |
| 19. Thermometers: provided and accurate | ✓ | | | |
| 20. Transportation vehicles: refrigerated, clean and good repair | ✓ | | | |
| **Labeling and Packaging** | | | | |
| 21. Loose-packed eggs/cases properly labeled: firm name and USDA Plant or license number | ✓ | | | |
| 22. New egg cartons for sales to retail food stores | ✓ | | | |
| 23. Labeling of egg cartons: grade, size, pack date, name, address, plant or license number, safe handling instructions | ✓ | | | |
| 24. Adequate records maintained | ✓ | | | |
| 25. Restricted/Inedible eggs properly handled | ✓ | | | |
| **Personnel** | | | | |
| 26. Personnel in contact with shell eggs: good hygienic practices, clean clothes | ✓ | | | |
| 27. Demonstration of knowledge: candling, grading, weighing, washing and sanitation | ✓ | | | |

## Sample Candling Record (100 eggs per sample)

| Sample No. | | | | | | | | | | | | | | | | | | | | | |
|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|
| Size | | | | | | | | | | | | | | | | | | | | | |
| No. of Eggs | | | | | | | | | | | | | | | | | | | | | |
| A | | | | | | | | | | | | | | | | | | | | | |
| B | | | | | | | | | | | | | | | | | | | | | |
| Dirties | | | | | | | | | | | | | | | | | | | | | |
| Chex | | | | | | | | | | | | | | | | | | | | | |
| Loss | | | | | | | | | | | | | | | | | | | | | |
| Leakers | | | | | | | | | | | | | | | | | | | | | |

Comments:

Owner or Manager: Stephanie Kelley Inspector: Jeff Eschweiler

IOWA DEPARTMENT OF AGRICULTURE & LAND STEWARDSHIP

# EGG HANDLERS INSPECTION REPORT

| | | | |
|---|---|---|---|
| Name of Firm: Kirsch Gardens | Owner: Dawn Kirsch | Date of Inspection: 4-29-13 | Inspector No. 713 |
| Address: 2404 240th Ave | Manager: Dawn Kirsch | Phone Number: 515-679-4536 | IA Handlers License No. ED 5099 42 |
| City: Wesley, Iowa | Zip Code: 50483 | County: Kossuth | USDA Plant No. N/A |
| | | | County No. 55 |

*Number of cases of eggs on hand at time of inspection*

| Restricted | 0 | | | |
|---|---|---|---|---|
| Jumbo | XL | L | M | S |

**Attach Restricted Labels on Reverse Side of this Form**

| Buildings, Storage, Processing Areas | IN | OUT | NA | NO |
|---|---|---|---|---|
| 1. Building: good repair, clean, adequately vented | ✓ | | | |
| 2. Free from presence of birds, insects, rodents | ✓ | | | |
| 3. Adequate system/removal of refuse | ✓ | | | |
| 4. Floors of cleanable materials, floor drains provided (if needed) | ✓ | | | |
| 5. Floors, walls, and ceiling clean | ✓ | | | |
| 6. Plumbing and sewage disposal system adequate | ✓ | | | |
| 7. Hand sink: convenient, hot and cold water, sanitary towels provided | ✓ | | | |
| 8. Storage and use of toxic items | ✓ | | | |
| 9. Storage of cartons and cases: dry and clean | ✓ | | | |
| **Shell Egg Washing, Grading, and Packing Operations** | | | | |
| 10. Adequate supply of potable water: ☐ Public (1) ☑ Private (2) * | | | | |
| 11. * Current water test on file for private system, date tested: 4-25-13 | | | | |
| 12. Shell washer clean and sanitary condition | ✓ | | | |
| 13. Wash temperature at 90°F or above, rinse water 10°F warmer than wash water | ✓ | | | |
| 14. Sanitizer spray rinse at 50p/m to 200p/m of chlorine | ✓ | | | |
| 15. Egg drying equipment: clean and maintained | ✓ | | | |

| Equipment | IN | OUT | NA | NO |
|---|---|---|---|---|
| 16. Candling device, adequate | ✓ | | | |
| 17. Scales adequate to determine net weight | ✓ | | | |
| 18. Refrigeration units: 45°F or below, clean, free of objectionable odors, good repair 37.7°F | ✓ | | | |
| 19. Thermometers: provided and accurate | ✓ | | | |
| 20. Transportation vehicles: refrigerated, clean and good repair | ✓ | | | |
| **Labeling and Packaging** | | | | |
| 21. Loose-packed eggs/cases properly labeled: firm name and USDA Plant or license number | ✓ | | | |
| 22. New egg cartons for sales to retail food stores | ✓ | | | |
| 23. Labeling of egg cartons: grade, size, pack date, name, address, plant or license number, safe handling instructions | ✓ | | | |
| 24. Adequate records maintained | ✓ | | | |
| 25. Restricted/Inedible eggs properly handled | ✓ | | | |
| **Personnel** | | | | |
| 26. Personnel in contact with shell eggs: good hygienic practices, clean clothes | ✓ | | | |
| 27. Demonstration of knowledge: candling, grading, weighing, washing and sanitation | ✓ | | | |

## Sample Candling Record (100 eggs per sample)

| Sample No. | | | | | | | | | | | | | | | | | | | | |
|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|
| Size | | | | | | | | | | | | | | | | | | | | |
| No. of Eggs | | | | | | | | | | | | | | | | | | | | |
| A | | | | | | | | | | | | | | | | | | | | |
| B | | | | | | | | | | | | | | | | | | | | |
| Dirties | | | | | | | | | | | | | | | | | | | | |
| Chex | | | | | | | | | | | | | | | | | | | | |
| Loss | | | | | | | | | | | | | | | | | | | | |
| Leakers | | | | | | | | | | | | | | | | | | | | |

Comments:

Owner or Manager: Dawn Kirsch

Inspector: [signature] #713

TM

# Iowa Department of Agriculture & Land Stewardship
# EGG HANDLERS INSPECTION REPORT

OCT 16 2014

| | | | |
|---|---|---|---|
| Name of Firm: Kirsch Gardens | Owner: Dawn Kirsch | Date of Inspection: 10-13-14 | Inspector No. 713 |
| Address: 2404 240th Ave | Manager: Dawn Kirsch | Phone Number: 515-679-4536 | IA Handlers License No. ED 509942 |
| City: Wesley | Zip Code: 50483 | County: Kossuth | USDA Plant No. N/A |
| | | | County No. 55 |

*Number of cases of eggs on hand at time of inspection*

| Restricted | 120 Dozen on hand. | | | |
|---|---|---|---|---|
| Jumbo | XL ✓ | L | M | S |

**Attach Restricted Labels on Reverse Side of this Form**

| Buildings, Storage, Processing Areas | IN | OUT | NA | NO |
|---|---|---|---|---|
| 1. Building: good repair, clean, adequately vented | ✓ | | | |
| 2. Free from presence of birds, insects, rodents | ✓ | | | |
| 3. Adequate system/removal of refuse | ✓ | | | |
| 4. Floors of cleanable materials, floor drains provided (if needed) | ✓ | | | |
| 5. Floors, walls, and ceiling clean | ✓ | | | |
| 6. Plumbing and sewage disposal system adequate | ✓ | | | |
| 7. Hand sink: convenient, hot and cold water, sanitary towels provided | ✓ | | | |
| 8. Storage and use of toxic items | ✓ | | | |
| 9. Storage of cartons and cases: dry and clean | ✓ | | | |
| **Shell Egg Washing, Grading, and Packing Operations** | | | | |
| 10. Adequate supply of potable water: ☐ Public (1) ☒ Private (2) * | | | | |
| 11. * Current water test on file for private system, date tested: 4-18-2014 | | | | |
| 12. Shell washer clean and sanitary condition | ✓ | | | |
| 13. Wash temperature at 90°F or above, rinse water 10°F warmer than wash water | ✓ | | | |
| 14. Sanitizer spray rinse at 50p/m to 200p/m of chlorine 100 | ✓ | | | |
| 15. Egg drying equipment: clean and maintained | ✓ | | | |

| Equipment | IN | OUT | NA | NO |
|---|---|---|---|---|
| 16. Candling device, adequate | ✓ | | | |
| 17. Scales adequate to determine net weight | ✓ | | | |
| 18. Refrigeration units: 45°F or below, clean, free of objectionable odors, good repair 43.3 | ✓ | | | |
| 19. Thermometers: provided and accurate | ✓ | | | |
| 20. Transportation vehicles: refrigerated, clean and good repair | ✓ | | | |
| **Labeling and Packaging** | | | | |
| 21. Loose-packed eggs/cases properly labeled: firm name and USDA Plant or license number | ✓ | | | |
| 22. New egg cartons for sales to retail food stores | ✓ | | | |
| 23. Labeling of egg cartons: grade, size, pack date, name, address, plant or license number, safe handling instructions | ✓ | | | |
| 24. Adequate records maintained | ✓ | | | |
| 25. Restricted/Inedible eggs properly handled | ✓ | | | |
| **Personnel** | | | | |
| 26. Personnel in contact with shell eggs: good hygienic practices, clean clothes | ✓ | | | |
| 27. Demonstration of knowledge: candling, grading, weighing, washing and sanitation | ✓ | | | |

## Sample Candling Record (100 eggs per sample)

| Sample No. | | | | | | | | | | | | | | | | | | | | | |
|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|
| Size | | | | | | | | | | | | | | | | | | | | | |
| No. of Eggs | | | | | | | | | | | | | | | | | | | | | |
| A | | | | | | | | | | | | | | | | | | | | | |
| B | | | | | | | | | | | | | | | | | | | | | |
| Dirties | | | | | | | | | | | | | | | | | | | | | |
| Chex | | | | | | | | | | | | | | | | | | | | | |
| Loss | | | | | | | | | | | | | | | | | | | | | |
| Leakers | | | | | | | | | | | | | | | | | | | | | |

Comments:

Owner or Manager: Dawn Kirsch

Inspector: Ken Hall #713

IOWA DEPARTMENT OF AGRICULTURE & LAND STEWARDSHIP

# EGG HANDLERS INSPECTION REPORT

| | | | |
|---|---|---|---|
| Name of Firm: Kynnee Acres | Owner: Mark Holthaus | Date of Inspection: Jan. 23, 2014 | Inspector No. 907 |
| Address: 2168 Winnemaker Rd | Manager | Phone Number: 563-332-0489 | IA Handlers License No. |
| City: Waukon | Zip Code: 52101 | County: Winneshiek | USDA Plant No. |
| | | | County No. 96 |

*Number of cases of eggs on hand at time of inspection*

| Restricted | | | | |
|---|---|---|---|---|
| Jumbo | XL | L | M | S |
| | | | | |

**Attach Restricted Labels on Reverse Side of this Form**

| Buildings, Storage, Processing Areas | IN | OUT | NA | NO |
|---|---|---|---|---|
| 1. Building: good repair, clean, adequately vented | | | | |
| 2. Free from presence of birds, insects, rodents | | | | |
| 3. Adequate system/removal of refuse | | | | |
| 4. Floors of cleanable materials, floor drains provided (if needed) | | | | |
| 5. Floors, walls, and ceiling clean | | | | |
| 6. Plumbing and sewage disposal system adequate | | | | |
| 7. Hand sink: convenient, hot and cold water, sanitary towels provided | | | | |
| 8. Storage and use of toxic items | | | | |
| 9. Storage of cartons and cases: dry and clean | | | | |
| **Shell Egg Washing, Grading, and Packing Operations** | | | | |
| 10. Adequate supply of potable water: ☐ Public (1) ☑ Private (2) * | | | | |
| 11. * Current water test on file for private system, date tested: Sept 2013 | | | | |
| 12. Shell washer clean and sanitary condition | | | | |
| 13. Wash temperature at 90°F or above, rinse water 10°F warmer than wash water | | | | |
| 14. Sanitizer spray rinse at 50p/m to 200p/m of chlorine | | | | |
| 15. Egg drying equipment: clean and maintained | | | | |

| Equipment | IN | OUT | NA | NO |
|---|---|---|---|---|
| 16. Candling device, adequate | | | | |
| 17. Scales adequate to determine net weight | | | | |
| 18. Refrigeration units: 45°F or below, clean, free of objectionable odors, good repair | | | | |
| 19. Thermometers: provided and accurate | | | | |
| 20. Transportation vehicles: refrigerated, clean and good repair | | | | |
| **Labeling and Packaging** | | | | |
| 21. Loose-packed eggs/cases properly labeled: firm name and USDA Plant or license number | | | | |
| 22. New egg cartons for sales to retail food stores | | | | |
| 23. Labeling of egg cartons: grade, size, pack date, name, address, plant or license number, safe handling instructions | | | | |
| 24. Adequate records maintained | | | | |
| 25. Restricted/Inedible eggs properly handled | | | | |
| **Personnel** | | | | |
| 26. Personnel in contact with shell eggs: good hygienic practices, clean clothes | | | | |
| 27. Demonstration of knowledge: candling, grading, weighing, washing and sanitation | | | | |

## Sample Candling Record (100 eggs per sample)

| Sample No. | | | | | | | | | | | | | | | | | | | | | |
|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|
| Size | | | | | | | | | | | | | | | | | | | | | |
| No. of Eggs | | | | | | | | | | | | | | | | | | | | | |
| A | | | | | | | | | | | | | | | | | | | | | |
| B | | | | | | | | | | | | | | | | | | | | | |
| Dirties | | | | | | | | | | | | | | | | | | | | | |
| Chex | | | | | | | | | | | | | | | | | | | | | |
| Loss | | | | | | | | | | | | | | | | | | | | | |
| Leakers | | | | | | | | | | | | | | | | | | | | | |

Comments:

No Eggs at time of Inspection
Firm is end user of Eggs

Owner or Manager: X

Inspector: Jeff Eustedgen

IOWA DEPARTMENT OF AGRICULTURE & LAND STEWARDSHIP

# EGG HANDLERS INSPECTION REPORT

| | | | |
|---|---|---|---|
| Name of Firm: Lay Z Eggs | Owner: Betty Peralta | Date of Inspection: May 14, 2015 | Inspector No. 407 |
| Address: 593 570th St. | Manager | Phone Number: 641-583-2331 | IA Handlers License No. ED5100094 |
| City: Hanlontown | Zip Code: 50444 | County: Worth | USDA Plant No. |
| | | | County No. |

*Number of cases of eggs on hand at time of inspection*

| Restricted | | | | |
|---|---|---|---|---|
| Jumbo | XL | L | M | S |
| | | | | |

**Attach Restricted Labels on Reverse Side of this Form**

| Buildings, Storage, Processing Areas | IN | OUT | NA | NO |
|---|---|---|---|---|
| 1. Building: good repair, clean, adequately vented | ✓ | | | |
| 2. Free from presence of birds, insects, rodents | ✓ | | | |
| 3. Adequate system/removal of refuse | ✓ | | | |
| 4. Floors of cleanable materials, floor drains provided (if needed) | ✓ | | | |
| 5. Floors, walls, and ceiling clean | ✓ | | | |
| 6. Plumbing and sewage disposal system adequate | ✓ | | | |
| 7. Hand sink: convenient, hot and cold water, sanitary towels provided | ✓ | | | |
| 8. Storage and use of toxic items | ✓ | | | |
| 9. Storage of cartons and cases: dry and clean | ✓ | | | |
| **Shell Egg Washing, Grading, and Packing Operations** | | | | |
| 10. Adequate supply of potable water: ☐ Public (1) ☑ Private (2) * | | | | |
| 11. * Current water test on file for private system, date tested: | | | | |
| 12. Shell washer clean and sanitary condition | ✓ | | | |
| 13. Wash temperature at 90°F or above, rinse water 10°F warmer than wash water | ✓ | | | |
| 14. Sanitizer spray rinse at 50p/m to 200p/m of chlorine | ✓ | | | |
| 15. Egg drying equipment: clean and maintained | ✓ | | | |

| Equipment | IN | OUT | NA | NO |
|---|---|---|---|---|
| 16. Candling device, adequate | ✓ | | | |
| 17. Scales adequate to determine net weight | ✓ | | | |
| 18. Refrigeration units: 45°F or below, clean, free of objectionable odors, good repair | ✓ | | | |
| 19. Thermometers: provided and accurate | ✓ | | | |
| 20. Transportation vehicles: refrigerated, clean and good repair | ✓ | | | |
| **Labeling and Packaging** | | | | |
| 21. Loose-packed eggs/cases properly labeled: firm name and USDA Plant or license number | | | ✓ | |
| 22. New egg cartons for sales to retail food stores | ✓ | | | |
| 23. Labeling of egg cartons: grade, size, pack date, name, address, plant or license number, safe handling instructions | ✓ | | | |
| 24. Adequate records maintained | ✓ | | | |
| 25. Restricted/Inedible eggs properly handled | ✓ | | | |
| **Personnel** | | | | |
| 26. Personnel in contact with shell eggs: good hygienic practices, clean clothes | ✓ | | | |
| 27. Demonstration of knowledge: candling, grading, weighing, washing and sanitation | ✓ | | | |

## Sample Candling Record (100 eggs per sample)

| Sample No. | | | | | | | | | | | | | | | | | | | | | |
|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|
| Size | | | | | | | | | | | | | | | | | | | | | |
| No. of Eggs | | | | | | | | | | | | | | | | | | | | | |
| A | | | | | | | | | | | | | | | | | | | | | |
| B | | | | | | | | | | | | | | | | | | | | | |
| Dirties | | | | | | | | | | | | | | | | | | | | | |
| Chex | | | | | | | | | | | | | | | | | | | | | |
| Loss | | | | | | | | | | | | | | | | | | | | | |
| Leakers | | | | | | | | | | | | | | | | | | | | | |

Comments:

Betty Peralta (Lay Z Eggs) will begin a record keeping system effective on May 15, 2015

Owner or Manager: Betty Peralta

Inspector: Jeff Eichenberger

IOWA DEPARTMENT OF AGRICULTURE & LAND STEWARDSHIP

# EGG HANDLERS INSPECTION REPORT

| | | | |
|---|---|---|---|
| | | Date of Inspection: 5-1-13 | Inspector No. 713 |
| Name of Firm: Betty Jane Peralta | Owner: Betty Jane Peralta | | IA Handlers License No. N/A |
| Address: 593 370th St. | Manager: Betty | Phone Number | USDA Plant No. N/A |
| City: Hanlontown | Zip Code: 50444 | County: Worth | County No. 98 |

*Number of cases of eggs on hand at time of inspection*

| Restricted | | | | |
|---|---|---|---|---|
| Jumbo | XL | L | M | S |
| | | | | |

**Attach Restricted Labels on Reverse Side of this Form**

| Buildings, Storage, Processing Areas | IN | OUT | NA | NO |
|---|---|---|---|---|
| 1. Building: good repair, clean, adequately vented | ✓ | | | |
| 2. Free from presence of birds, insects, rodents | ✓ | | | |
| 3. Adequate system/removal of refuse | ✓ | | | |
| 4. Floors of cleanable materials, floor drains provided (if needed) | ✓ | | | |
| 5. Floors, walls, and ceiling clean | ✓ | | | |
| 6. Plumbing and sewage disposal system adequate | ✓ | | | |
| 7. Hand sink: convenient, hot and cold water, sanitary towels provided | ✓ | | | |
| 8. Storage and use of toxic items | ✓ | | | |
| 9. Storage of cartons and cases: dry and clean | ✓ | | | |
| **Shell Egg Washing, Grading, and Packing Operations** | | | | |
| 10. Adequate supply of potable water: ☐ Public (1) ☒ Private (2) * | | | | |
| 11. * Current water test on file for private system, date tested: 3-20-13 | | | | |
| 12. Shell washer clean and sanitary condition | ✓ | | | |
| 13. Wash temperature at 90°F or above, rinse water 10°F warmer than wash water | ✓ | | | |
| 14. Sanitizer spray rinse at 50p/m to 200p/m of chlorine | ✓ | | | |
| 15. Egg drying equipment: clean and maintained | ✓ | | | |

| Equipment | IN | OUT | NA | NO |
|---|---|---|---|---|
| 16. Candling device, adequate | ✓ | | | |
| 17. Scales adequate to determine net weight | | ✓ | | |
| 18. Refrigeration units: 45°F or below, clean, free of objectionable odors, good repair 33.6 °F | ✓ | | | |
| 19. Thermometers: provided and accurate | | ✓ | | |
| 20. Transportation vehicles: refrigerated, clean and good repair | ✓ | | | |
| **Labeling and Packaging** | | | | |
| 21. Loose-packed eggs/cases properly labeled: firm name and USDA Plant or license number | | ✓ | | |
| 22. New egg cartons for sales to retail food stores | | | ✓ | |
| 23. Labeling of egg cartons: grade, size, pack date, name, address, plant or license number, safe handling instructions | ✓ | | | |
| 24. Adequate records maintained | | | ✓ | |
| 25. Restricted/Inedible eggs properly handled | ✓ | | | |
| **Personnel** | | | | |
| 26. Personnel in contact with shell eggs: good hygienic practices, clean clothes | ✓ | | | |
| 27. Demonstration of knowledge: candling, grading, weighing, washing and sanitation | ✓ | | | |

## Sample Candling Record (100 eggs per sample)

| Sample No. | | | | | | | | | | | | | | | | | | | | |
|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|
| Size | | | | | | | | | | | | | | | | | | | | |
| No. of Eggs | | | | | | | | | | | | | | | | | | | | |
| A | | | | | | | | | | | | | | | | | | | | |
| B | | | | | | | | | | | | | | | | | | | | |
| Dirties | | | | | | | | | | | | | | | | | | | | |
| Chex | | | | | | | | | | | | | | | | | | | | |
| Loss | | | | | | | | | | | | | | | | | | | | |
| Leakers | | | | | | | | | | | | | | | | | | | | |

Comments: Re Inspection for License.

Betty will be purchasing a new egg scale, thermometer, and New Egg cartons.

Owner or Manager: [signature]

Inspector: Kevin H Wiemers #713

IOWA DEPARTMENT OF AGRICULTURE & LAND STEWARDSHIP

# EGG HANDLERS INSPECTION REPORT

| | | | |
|---|---|---|---|
| | | Date of Inspection: 2-24-15 | Inspector No. 713 |
| Name of Firm: Lay Z Eggs | Owner: Betty Jane Peralta | | IA Handlers License No. ED 51004 |
| Address: 593 370th St. | Manager: Betty | Phone Number | USDA Plant No. N/A |
| City: Hanlontown | Zip Code: 50444 | County: Worth | County No. #98 |

*Number of cases of eggs on hand at time of inspection*

| Restricted | | | | |
|---|---|---|---|---|
| Jumbo | XL | L | M | S |
| | | | | |

**Attach Restricted Labels on Reverse Side of this Form**

| Buildings, Storage, Processing Areas | IN | OUT | NA | NO |
|---|---|---|---|---|
| 1. Building: good repair, clean, adequately vented | | | | ✓ |
| 2. Free from presence of birds, insects, rodents | | | | ✓ |
| 3. Adequate system/removal of refuse | | | | ✓ |
| 4. Floors of cleanable materials, floor drains provided (if needed) | | | | ✓ |
| 5. Floors, walls, and ceiling clean | | | | ✓ |
| 6. Plumbing and sewage disposal system adequate | | | | ✓ |
| 7. Hand sink: convenient, hot and cold water, sanitary towels provided | | | | ✓ |
| 8. Storage and use of toxic items | | | | ✓ |
| 9. Storage of cartons and cases: dry and clean | | | | ✓ |
| **Shell Egg Washing, Grading, and Packing Operations** | | | | |
| 10. Adequate supply of potable water: ☐ Public (1) ☑ Private (2) * | | | | |
| 11. * Current water test on file for private system, date tested: Last Test 3-2013 | | | | |
| 12. Shell washer clean and sanitary condition | | | | |
| 13. Wash temperature at 90°F or above, rinse water 10°F warmer than wash water | | | | ✓ |
| 14. Sanitizer spray rinse at 50p/m to 200p/m of chlorine | | | | ✓ |
| 15. Egg drying equipment: clean and maintained | | | | ✓ |

| Equipment | IN | OUT | NA | NO |
|---|---|---|---|---|
| 16. Candling device, adequate | | | | ✓ |
| 17. Scales adequate to determine net weight | | | | ✓ |
| 18. Refrigeration units: 45°F or below, clean, free of objectionable odors, good repair | | | | ✓ |
| 19. Thermometers: provided and accurate | | | | ✓ |
| 20. Transportation vehicles: refrigerated, clean and good repair | | | | ✓ |
| **Labeling and Packaging** | | | | |
| 21. Loose-packed eggs/cases properly labeled: firm name and USDA Plant or license number | | | | ✓ |
| 22. New egg cartons for sales to retail food stores | | | | ✓ |
| 23. Labeling of egg cartons: grade, size, pack date, name, address, plant or license number, safe handling instructions | | | | ✓ |
| 24. Adequate records maintained | | | | ✓ |
| 25. Restricted/Inedible eggs properly handled | | | | ✓ |
| **Personnel** | | | | |
| 26. Personnel in contact with shell eggs: good hygienic practices, clean clothes | | | | ✓ |
| 27. Demonstration of knowledge: candling, grading, weighing, washing and sanitation | | | | ✓ |

## Sample Candling Record (100 eggs per sample)

| Sample No. | | | | | | | | | | | | | | | | | | | | |
|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|
| Size | | | | | | | | | | | | | | | | | | | | |
| No. of Eggs | | | | | | | | | | | | | | | | | | | | |
| A | | | | | | | | | | | | | | | | | | | | |
| B | | | | | | | | | | | | | | | | | | | | |
| Dirties | | | | | | | | | | | | | | | | | | | | |
| Chex | | | | | | | | | | | | | | | | | | | | |
| Loss | | | | | | | | | | | | | | | | | | | | |
| Leakers | | | | | | | | | | | | | | | | | | | | |

**Comments:**

No water test current or on file - Lisc has expired Oct 1 2014 and has not be renewed. Untill new water test is done and new Lisc is paid ED 51004 Liscenc is no longer active.

**Owner or Manager:** Betty Peralta **Inspector:** #713

# Iowa Department of Agriculture & Land Stewardship
# EGG HANDLERS INSPECTION REPORT

| | | | |
|---|---|---|---|
| | | Date of Inspection: 6-24-13 | Inspector No. 713 |
| Name of Firm: Lay-Z Eggs | Owner: Betty Jane Peralta | | IA Handlers License No. ED 510004 |
| Address: 593 370th St | Manager: Betty | Phone Number | USDA Plant No. N/A |
| City: Hanlontown | Zip Code: 50444 | County: Worth | County No. 98 |

*Number of cases of eggs on hand at time of inspection*

| Restricted | 4 Doz | | | |
|---|---|---|---|---|
| Jumbo | XL | L X | M | S |

**Attach Restricted Labels on Reverse Side of this Form**

| Buildings, Storage, Processing Areas | IN | OUT | NA | NO |
|---|---|---|---|---|
| 1. Building: good repair, clean, adequately vented | ✓ | | | |
| 2. Free from presence of birds, insects, rodents | ✓ | | | |
| 3. Adequate system/removal of refuse | ✓ | | | |
| 4. Floors of cleanable materials, floor drains provided (if needed) | ✓ | | | |
| 5. Floors, walls, and ceiling clean | ✓ | | | |
| 6. Plumbing and sewage disposal system adequate | ✓ | | | |
| 7. Hand sink: convenient, hot and cold water, sanitary towels provided | ✓ | | | |
| 8. Storage and use of toxic items | ✓ | | | |
| 9. Storage of cartons and cases: dry and clean | ✓ | | | |
| **Shell Egg Washing, Grading, and Packing Operations** | | | | |
| 10. Adequate supply of potable water: ☐ Public (1) ☑ Private (2) * | | | | |
| 11. * Current water test on file for private system, date tested: 3/12/13 | | | | |
| 12. Shell washer clean and sanitary condition | ✓ | | | |
| 13. Wash temperature at 90°F or above, rinse water 10°F warmer than wash water | ✓ | | | |
| 14. Sanitizer spray rinse at 50p/m to 200p/m of chlorine | ✓ | | | |
| 15. Egg drying equipment: clean and maintained | ✓ | | | |

| Equipment | IN | OUT | NA | NO |
|---|---|---|---|---|
| 16. Candling device, adequate | ✓ | | | |
| 17. Scales adequate to determine net weight | ✓ | | | |
| 18. Refrigeration units: 45°F or below, clean, free of objectionable odors, good repair 40.5°F | ✓ | | | |
| 19. Thermometers: provided and accurate | ✓ | | | |
| 20. Transportation vehicles: refrigerated, clean and good repair | ✓ | | | |
| **Labeling and Packaging** | | | | |
| 21. Loose-packed eggs/cases properly labeled: firm name and USDA Plant or license number | ✓ | | | |
| 22. New egg cartons for sales to retail food stores | ✓ | | | |
| 23. Labeling of egg cartons: grade, size, pack date, name, address, plant or license number, safe handling instructions | ✓ | | | |
| 24. Adequate records maintained | ✓ | | | |
| 25. Restricted/Inedible eggs properly handled | ✓ | | | |
| **Personnel** | | | | |
| 26. Personnel in contact with shell eggs: good hygienic practices, clean clothes | ✓ | | | |
| 27. Demonstration of knowledge: candling, grading, weighing, washing and sanitation | ✓ | | | |

## Sample Candling Record (100 eggs per sample)

| Sample No. | | | | | | | | | | | | | | | | | | | | |
|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|
| Size | | | | | | | | | | | | | | | | | | | | |
| No. of Eggs | | | | | | | | | | | | | | | | | | | | |
| A | | | | | | | | | | | | | | | | | | | | |
| B | | | | | | | | | | | | | | | | | | | | |
| Dirties | | | | | | | | | | | | | | | | | | | | |
| Chex | | | | | | | | | | | | | | | | | | | | |
| Loss | | | | | | | | | | | | | | | | | | | | |
| Leakers | | | | | | | | | | | | | | | | | | | | |

**Comments:** Firm is going to purchase new pH test strips. Firms test strips were found to not test proper.

**Owner or Manager:** x Betty J Peralta **Inspector:** Kevin H Wilson #713

IOWA DEPARTMENT OF AGRICULTURE & LAND STEWARDSHIP

# EGG HANDLERS INSPECTION REPORT

| | | | |
|---|---|---|---|
| | | Date of Inspection: Oct 15, 2013 | Inspector No. 707 |
| Name of Firm: Lori Boerringer | Owner | | IA Handlers License No. EDS0926 |
| Address: 20146 454th St | Manager | Phone Number: NA | USDA Plant No. |
| City: Cresco | Zip Code: 52136 | County: Howard | County No. 45 |

*Number of cases of eggs on hand at time of inspection*

| Restricted | | | | |
|---|---|---|---|---|
| Jumbo | XL | L | M | S |
| | | | | |

**Attach Restricted Labels on Reverse Side of this Form**

| Buildings, Storage, Processing Areas | IN | OUT | NA | NO |
|---|---|---|---|---|
| 1. Building: good repair, clean, adequately vented | ✓ | | | |
| 2. Free from presence of birds, insects, rodents | ✓ | | | |
| 3. Adequate system/removal of refuse | ✓ | | | |
| 4. Floors of cleanable materials, floor drains provided (if needed) | ✓ | | | |
| 5. Floors, walls, and ceiling clean | ✓ | | | |
| 6. Plumbing and sewage disposal system adequate | ✓ | | | |
| 7. Hand sink: convenient, hot and cold water, sanitary towels provided | ✓ | | | |
| 8. Storage and use of toxic items | ✓ | | | |
| 9. Storage of cartons and cases: dry and clean | ✓ | | | |
| **Shell Egg Washing, Grading, and Packing Operations** | | | | |
| 10. Adequate supply of potable water: ☐ Public (1) ☑ Private (2) * | | | | |
| 11. * Current water test on file for private system, date tested: 9-25-2013 | | | | |
| 12. Shell washer clean and sanitary condition | ✓ | | | |
| 13. Wash temperature at 90°F or above, rinse water 10°F warmer than wash water | ✓ | | | |
| 14. Sanitizer spray rinse at 50p/m to 200p/m of chlorine | ✓ | | | |
| 15. Egg drying equipment: clean and maintained | ✓ | | | |

| Equipment | IN | OUT | NA | NO |
|---|---|---|---|---|
| 16. Candling device, adequate | ✓ | | | |
| 17. Scales adequate to determine net weight | ✓ | | | |
| 18. Refrigeration units: 45°F or below, clean, free of objectionable odors, good repair | ✓ | | | |
| 19. Thermometers: provided and accurate | ✓ | | | |
| 20. Transportation vehicles: refrigerated, clean and good repair | ✓ | | | |
| **Labeling and Packaging** | | | | |
| 21. Loose-packed eggs/cases properly labeled: firm name and USDA Plant or license number | NA | | | |
| 22. New egg cartons for sales to retail food stores | ✓ | | | |
| 23. Labeling of egg cartons: grade, size, pack date, name, address, plant or license number, safe handling instructions | ✓ | | | |
| 24. Adequate records maintained | ✓ | | | |
| 25. Restricted/Inedible eggs properly handled | ✓ | | | |
| **Personnel** | | | | |
| 26. Personnel in contact with shell eggs: good hygienic practices, clean clothes | ✓ | | | |
| 27. Demonstration of knowledge: candling, grading, weighing, washing and sanitation | ✓ | | | |

## Sample Candling Record (100 eggs per sample)

| Sample No. | | | | | | | | | | | | | | | | | | | | | |
|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|
| Size | | | | | | | | | | | | | | | | | | | | | |
| No. of Eggs | | | | | | | | | | | | | | | | | | | | | |
| A | | | | | | | | | | | | | | | | | | | | | |
| B | | | | | | | | | | | | | | | | | | | | | |
| Dirties | | | | | | | | | | | | | | | | | | | | | |
| Chex | | | | | | | | | | | | | | | | | | | | | |
| Loss | | | | | | | | | | | | | | | | | | | | | |
| Leakers | | | | | | | | | | | | | | | | | | | | | |

Comments:

Owner or Manager: X Barbara Boerringer

Inspector: Jeff Cushing

TM

IOWA DEPARTMENT OF AGRICULTURE & LAND STEWARDSHIP

# EGG HANDLERS INSPECTION REPORT

JUN 25 2013

| | | | |
|---|---|---|---|
| | | Date of Inspection: May 22, 2013 | Inspector No. 707 |
| Name of Firm: Levi E Stutzman | Owner: Levi E Stutzman | | IA Handlers License No. |
| Address: 2043 Victory Ave | Manager | Phone Number | USDA Plant No. |
| City: Cresco | Zip Code: 52136 | County: Howard | County No. 45 |

*Number of cases of eggs on hand at time of inspection*

| Restricted | | | | |
|---|---|---|---|---|
| Jumbo | XL | L | M | S |
| | | | | |

**Attach Restricted Labels on Reverse Side of this Form**

| Buildings, Storage, Processing Areas | IN | OUT | NA | NO |
|---|---|---|---|---|
| 1. Building: good repair, clean, adequately vented | ✓ | | | |
| 2. Free from presence of birds, insects, rodents | ✓ | | | |
| 3. Adequate system/removal of refuse | ✓ | | | |
| 4. Floors of cleanable materials, floor drains provided (if needed) | ✓ | | | |
| 5. Floors, walls, and ceiling clean | ✓ | | | |
| 6. Plumbing and sewage disposal system adequate | ✓ | | | |
| 7. Hand sink: convenient, hot and cold water, sanitary towels provided | ✓ | | | |
| 8. Storage and use of toxic items | ✓ | | | |
| 9. Storage of cartons and cases: dry and clean | ✓ | | | |
| **Shell Egg Washing, Grading, and Packing Operations** | | | | |
| 10. Adequate supply of potable water: ☐ Public (1) ☑ Private (2) * | | | | |
| 11. * Current water test on file for private system, date tested: 11-28-2012 | | | | |
| 12. Shell washer clean and sanitary condition | ✓ | | | |
| 13. Wash temperature at 90°F or above, rinse water 10°F warmer than wash water | ✓ | | | |
| 14. Sanitizer spray rinse at 50p/m to 200p/m of chlorine | ✓ | | | |
| 15. Egg drying equipment: clean and maintained | ✓ | | | |

| Equipment | IN | OUT | NA | NO |
|---|---|---|---|---|
| 16. Candling device, adequate | ✓ | | | |
| 17. Scales adequate to determine net weight | ✓ | | | |
| 18. Refrigeration units: 45°F or below, clean, free of objectionable odors, good repair | ✓ | | | |
| 19. Thermometers: provided and accurate | ✓ | | | |
| 20. Transportation vehicles: refrigerated, clean and good repair | ✓ | | | |
| **Labeling and Packaging** | | | | |
| 21. Loose-packed eggs/cases properly labeled: firm name and USDA Plant or license number | ✓ | | | |
| 22. New egg cartons for sales to retail food stores | ✓ | | | |
| 23. Labeling of egg cartons: grade, size, pack date, name, address, plant or license number, safe handling instructions | ✓ | | | |
| 24. Adequate records maintained | ✓ | | | |
| 25. Restricted/Inedible eggs properly handled | ✓ | | | |
| **Personnel** | | | | |
| 26. Personnel in contact with shell eggs: good hygienic practices, clean clothes | ✓ | | | |
| 27. Demonstration of knowledge: candling, grading, weighing, washing and sanitation | ✓ | | | |

## Sample Candling Record (100 eggs per sample)

| Sample No. | | | | | | | | | | | | | | | | | | | | | |
|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|
| Size | | | | | | | | | | | | | | | | | | | | | |
| No. of Eggs | | | | | | | | | | | | | | | | | | | | | |
| A | | | | | | | | | | | | | | | | | | | | | |
| B | | | | | | | | | | | | | | | | | | | | | |
| Dirties | | | | | | | | | | | | | | | | | | | | | |
| Chex | | | | | | | | | | | | | | | | | | | | | |
| Loss | | | | | | | | | | | | | | | | | | | | | |
| Leakers | | | | | | | | | | | | | | | | | | | | | |

**Comments:**

Owner or Manager: X Levi E Stutzman Inspector: [signature]

IOWA DEPARTMENT OF AGRICULTURE & LAND STEWARDSHIP

# EGG HANDLERS INSPECTION REPORT

| | | | |
|---|---|---|---|
| | | Date of Inspection: August 10, 2015 | Inspector No. 707 |
| Name of Firm: Lippens Poultry Production | Owner: Dustin Lippens | | IA Handlers License No. ED 510057 |
| Address: 540 Wilson Street | Manager: Dylan Lippens | Phone Number: 563-682-7203 | USDA Plant No. |
| City: Miles | Zip Code: 52064 | County: Jackson | County No. |

*Number of cases of eggs on hand at time of inspection*

| Restricted | | | | |
|---|---|---|---|---|
| Jumbo | XL | L | M | S |
| | | | | |

**Attach Restricted Labels on Reverse Side of this Form**

| Buildings, Storage, Processing Areas | IN | OUT | NA | NO |
|---|---|---|---|---|
| 1. Building: good repair, clean, adequately vented | ✓ | | | |
| 2. Free from presence of birds, insects, rodents | ✓ | | | |
| 3. Adequate system/removal of refuse | ✓ | | | |
| 4. Floors of cleanable materials, floor drains provided (if needed) | ✓ | | | |
| 5. Floors, walls, and ceiling clean | ✓ | | | |
| 6. Plumbing and sewage disposal system adequate | ✓ | | | |
| 7. Hand sink: convenient, hot and cold water, sanitary towels provided | ✓ | | | |
| 8. Storage and use of toxic items | ✓ | | | |
| 9. Storage of cartons and cases: dry and clean | ✓ | | | |
| **Shell Egg Washing, Grading, and Packing Operations** | | | | |
| 10. Adequate supply of potable water: ☑ Public (1) ☐ Private (2) * | | | | |
| 11. * Current water test on file for private system, date tested: | | | | |
| 12. Shell washer clean and sanitary condition | ✓ | | | |
| 13. Wash temperature at 90°F or above, rinse water 10°F warmer than wash water | ✓ | | | |
| 14. Sanitizer spray rinse at 50p/m to 200p/m of chlorine | ✓ | | | |
| 15. Egg drying equipment: clean and maintained | ✓ | | | |

| Equipment | IN | OUT | NA | NO |
|---|---|---|---|---|
| 16. Candling device, adequate | ✓ | | | |
| 17. Scales adequate to determine net weight | ✓ | | | |
| 18. Refrigeration units: 45°F or below, clean, free of objectionable odors, good repair | ✓ | | | |
| 19. Thermometers: provided and accurate | ✓ | | | |
| 20. Transportation vehicles: refrigerated, clean and good repair | ✓ | | | |
| **Labeling and Packaging** | | | | |
| 21. Loose-packed eggs/cases properly labeled: firm name and USDA Plant or license number | ✓ | | | |
| 22. New egg cartons for sales to retail food stores | ✓ | | | |
| 23. Labeling of egg cartons: grade, size, pack date, name, address, plant or license number, safe handling instructions | ✓ | | | |
| 24. Adequate records maintained | ✓ | | | |
| 25. Restricted/Inedible eggs properly handled | ✓ | | | |
| **Personnel** | | | | |
| 26. Personnel in contact with shell eggs: good hygienic practices, clean clothes | ✓ | | | |
| 27. Demonstration of knowledge: candling, grading, weighing, washing and sanitation | ✓ | | | |

## Sample Candling Record (100 eggs per sample)

| Sample No. | | | | | | | | | | | | | | | | | | | | | |
|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|
| Size | | | | | | | | | | | | | | | | | | | | | |
| No. of Eggs | | | | | | | | | | | | | | | | | | | | | |
| A | | | | | | | | | | | | | | | | | | | | | |
| B | | | | | | | | | | | | | | | | | | | | | |
| Dirties | | | | | | | | | | | | | | | | | | | | | |
| Chex | | | | | | | | | | | | | | | | | | | | | |
| Loss | | | | | | | | | | | | | | | | | | | | | |
| Leakers | | | | | | | | | | | | | | | | | | | | | |

Comments:

Owner or Manager: X Dustin Lippens

Inspector: Jeff Eichenberger

IOWA DEPARTMENT OF AGRICULTURE & LAND STEWARDSHIP

# EGG HANDLERS INSPECTION REPORT

| | | | |
|---|---|---|---|
| | | Date of Inspection: 9/3/2013 | Inspector No. 711 |
| Name of Firm: Lyman Produce | Owner: Troy Monica Taylor | | IA Handlers License No. ED 50928 |
| Address: 69082 Lyman St | Manager: | Phone Number: 712 249 5443 | USDA Plant No. |
| City: Griswold | Zip Code: 51535 | County: Cass | County No. 15 |

*Number of cases of eggs on hand at time of inspection*

| Restricted | | | | |
|---|---|---|---|---|
| Jumbo | XL | L | M | S |
| | | | | |

**Attach Restricted Labels on Reverse Side of this Form**

| Buildings, Storage, Processing Areas | IN | OUT | NA | NO |
|---|---|---|---|---|
| 1. Building: good repair, clean, adequately vented | ✓ | | | |
| 2. Free from presence of birds, insects, rodents | ✓ | | | |
| 3. Adequate system/removal of refuse | ✓ | | | |
| 4. Floors of cleanable materials, floor drains provided (if needed) | ✓ | | | |
| 5. Floors, walls, and ceiling clean | ✓ | | | |
| 6. Plumbing and sewage disposal system adequate | ✓ | | | |
| 7. Hand sink: convenient, hot and cold water, sanitary towels provided | | | ✓ | |
| 8. Storage and use of toxic items | | | ✓ | |
| 9. Storage of cartons and cases: dry and clean | | | ✓ | |
| **Shell Egg Washing, Grading, and Packing Operations** | | | | |
| 10. Adequate supply of potable water: ☐ Public (1) ☐ Private (2) * | | | | |
| 11. * Current water test on file for private system, date tested: | | | | |
| 12. Shell washer clean and sanitary condition | | | ✓ | |
| 13. Wash temperature at 90°F or above, rinse water 10°F warmer than wash water | | | ✓ | |
| 14. Sanitizer spray rinse at 50p/m to 200p/m of chlorine | | | ✓ | |
| 15. Egg drying equipment: clean and maintained | | | ✓ | |

| Equipment | IN | OUT | NA | NO |
|---|---|---|---|---|
| 16. Candling device, adequate | | | ✓ | |
| 17. Scales adequate to determine net weight | | | ✓ | |
| 18. Refrigeration units: 45°F or below, clean, free of objectionable odors, good repair | ✓ | | | |
| 19. Thermometers: provided and accurate | ✓ | | | |
| 20. Transportation vehicles: refrigerated, clean and good repair | ✓ | | | |
| **Labeling and Packaging** | | | | |
| 21. Loose-packed eggs/cases properly labeled: firm name and USDA Plant or license number | ✓ | | | |
| 22. New egg cartons for sales to retail food stores | ✓ | | | |
| 23. Labeling of egg cartons: grade, size, pack date, name, address, plant or license number, safe handling instructions | ✓ | | | |
| 24. Adequate records maintained | ✓ | | | |
| 25. Restricted/Inedible eggs properly handled | ✓ | | | |
| **Personnel** | | | | |
| 26. Personnel in contact with shell eggs: good hygienic practices, clean clothes | ✓ | | | |
| 27. Demonstration of knowledge: candling, grading, weighing, washing and sanitation | | | ✓ | |

## Sample Candling Record (100 eggs per sample)

| Sample No. | | | | | | | | | | | | | | | | | | | | | |
|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|
| Size | | | | | | | | | | | | | | | | | | | | | |
| No. of Eggs | | | | | | | | | | | | | | | | | | | | | |
| A | | | | | | | | | | | | | | | | | | | | | |
| B | | | | | | | | | | | | | | | | | | | | | |
| Dirties | | | | | | | | | | | | | | | | | | | | | |
| Chex | | | | | | | | | | | | | | | | | | | | | |
| Loss | | | | | | | | | | | | | | | | | | | | | |
| Leakers | | | | | | | | | | | | | | | | | | | | | |

Comments:

Firm buys cartoned eggs from Willisca Sunbest already packaged and then resales to customers in Omaha

Owner or Manager: Brandon [illegible]

Inspector: Ed McCreary 711

TM

IOWA DEPARTMENT OF AGRICULTURE & LAND STEWARDSHIP

# EGG HANDLERS INSPECTION REPORT

| | | | |
|---|---|---|---|
| | | Date of Inspection: Aug. 4, 2015 | Inspector No. 707 |
| Name of Firm: Maple View Stock Farm | Owner: Mark Borchers | | IA Handlers License No. |
| Address: 6558 V. Ave | Manager | Phone Number: 712-282-4222 | USDA Plant No. |
| City: Galva | Zip Code: 51020 | County: Cherokee | County No. |

*Number of cases of eggs on hand at time of inspection*

| Restricted | | | | |
|---|---|---|---|---|
| Jumbo | XL | L | M | S |
| | | | | |

**Attach Restricted Labels on Reverse Side of this Form**

| Buildings, Storage, Processing Areas | IN | OUT | NA | NO |
|---|---|---|---|---|
| 1. Building: good repair, clean, adequately vented | ✓ | | | |
| 2. Free from presence of birds, insects, rodents | ✓ | | | |
| 3. Adequate system/removal of refuse | ✓ | | | |
| 4. Floors of cleanable materials, floor drains provided (if needed) | ✓ | | | |
| 5. Floors, walls, and ceiling clean | ✓ | | | |
| 6. Plumbing and sewage disposal system adequate | ✓ | | | |
| 7. Hand sink: convenient, hot and cold water, sanitary towels provided | ✓ | | | |
| 8. Storage and use of toxic items | ✓ | | | |
| 9. Storage of cartons and cases: dry and clean | ✓ | | | |
| **Shell Egg Washing, Grading, and Packing Operations** | | | | |
| 10. Adequate supply of potable water: ☐ Public (1) ☑ Private (2) * | | | | |
| 11. * Current water test on file for private system, date tested: | | | | |
| 12. Shell washer clean and sanitary condition | ✓ | | | |
| 13. Wash temperature at 90°F or above, rinse water 10°F warmer than wash water | ✓ | | | |
| 14. Sanitizer spray rinse at 50p/m to 200p/m of chlorine | ✓ | | | |
| 15. Egg drying equipment: clean and maintained | ✓ | | | |

| Equipment | IN | OUT | NA | NO |
|---|---|---|---|---|
| 16. Candling device, adequate | ✓ | | | |
| 17. Scales adequate to determine net weight | ✓ | | | |
| 18. Refrigeration units: 45°F or below, clean, free of objectionable odors, good repair | ✓ | | | |
| 19. Thermometers: provided and accurate | ✓ | | | |
| 20. Transportation vehicles: refrigerated, clean and good repair | ✓ | | | |
| **Labeling and Packaging** | | | | |
| 21. Loose-packed eggs/cases properly labeled: firm name and USDA Plant or license number | | | ✓ | |
| 22. New egg cartons for sales to retail food stores | ✓ | | | |
| 23. Labeling of egg cartons: grade, size, pack date, name, address, plant or license number, safe handling instructions | ✓ | | | |
| 24. Adequate records maintained | ✓ | | | |
| 25. Restricted/Inedible eggs properly handled | ✓ | | | |
| **Personnel** | | | | |
| 26. Personnel in contact with shell eggs: good hygienic practices, clean clothes | ✓ | | | |
| 27. Demonstration of knowledge: candling, grading, weighing, washing and sanitation | ✓ | | | |

## Sample Candling Record (100 eggs per sample)

| Sample No. | | | | | | | | | | | | | | | | | | | | |
|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|
| Size | | | | | | | | | | | | | | | | | | | | |
| No. of Eggs | | | | | | | | | | | | | | | | | | | | |
| A | | | | | | | | | | | | | | | | | | | | |
| B | | | | | | | | | | | | | | | | | | | | |
| Dirties | | | | | | | | | | | | | | | | | | | | |
| Chex | | | | | | | | | | | | | | | | | | | | |
| Loss | | | | | | | | | | | | | | | | | | | | |
| Leakers | | | | | | | | | | | | | | | | | | | | |

Comments:

license will be issued pending water test results

Owner or Manager: [signature]

Inspector: Jeff Eichenberger

IOWA DEPARTMENT OF AGRICULTURE & LAND STEWARDSHIP

# EGG HANDLERS INSPECTION REPORT

| | | | |
|---|---|---|---|
| | | Date of Inspection: 09-17-14 | Inspector No. 425 |
| Name of Firm: M&M Family Farm | Owner: Morris Mast | | IA Handlers License No. EH 10000 |
| Address: 2904-165th Street | Manager | Phone Number | USDA Plant No. |
| City: Fairfield, Iowa | Zip Code: 52556 | County: Jefferson | County No. 51 |

*Number of cases of eggs on hand at time of inspection*

| Restricted | | | | |
|---|---|---|---|---|
| Jumbo | XL 5 | L | M | S |

**Attach Restricted Labels on Reverse Side of this Form**

| Buildings, Storage, Processing Areas | IN | OUT | NA | NO |
|---|---|---|---|---|
| 1. Building: good repair, clean, adequately vented | ✓ | | | |
| 2. Free from presence of birds, insects, rodents | ✓ | | | |
| 3. Adequate system/removal of refuse | | | | |
| 4. Floors of cleanable materials, floor drains provided (if needed) | ✓ | | | |
| 5. Floors, walls, and ceiling clean | ✓ | | | |
| 6. Plumbing and sewage disposal system adequate | ✓ | | | |
| 7. Hand sink: convenient, hot and cold water, sanitary towels provided | ✓ | | | |
| 8. Storage and use of toxic items | ✓ | | | |
| 9. Storage of cartons and cases: dry and clean | ✓ | | | |
| **Shell Egg Washing, Grading, and Packing Operations** | | | | |
| 10. Adequate supply of potable water: ☐ Public (1) ☒ Private (2) * | | | | |
| 11. * Current water test on file for private system, date tested: 10-30-13 | | | | |
| 12. Shell washer clean and sanitary condition | ✓ | | | |
| 13. Wash temperature at 90°F or above, rinse water 10°F warmer than wash water | ✓ | | | |
| 14. Sanitizer spray rinse at 50p/m to 200p/m of chlorine | ✓ | | | |
| 15. Egg drying equipment: clean and maintained | ✓ | | | |

| Equipment | IN | OUT | NA | NO |
|---|---|---|---|---|
| 16. Candling device, adequate | ✓ | | | |
| 17. Scales adequate to determine net weight | ✓ | | | |
| 18. Refrigeration units: 45°F or below, clean, free of objectionable odors, good repair | ✓ | | | |
| 19. Thermometers: provided and accurate | ✓ | | | |
| 20. Transportation vehicles: refrigerated, clean and good repair | ✓ | | | |
| **Labeling and Packaging** | | | | |
| 21. Loose-packed eggs/cases properly labeled: firm name and USDA Plant or license number | ✓ | | | |
| 22. New egg cartons for sales to retail food stores | ✓ | | | |
| 23. Labeling of egg cartons: grade, size, pack date, name, address, plant or license number, safe handling instructions | ✓ | | | |
| 24. Adequate records maintained | ✓ | | | |
| 25. Restricted/Inedible eggs properly handled | ✓ | | | |
| **Personnel** | | | | |
| 26. Personnel in contact with shell eggs: good hygienic practices, clean clothes | ✓ | | | |
| 27. Demonstration of knowledge: candling, grading, weighing, washing and sanitation | ✓ | | | |

## Sample Candling Record (100 eggs per sample)

| Sample No. | | | | | | | | | | | | | | | | | | | | | |
|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|
| Size | | | | | | | | | | | | | | | | | | | | | |
| No. of Eggs | | | | | | | | | | | | | | | | | | | | | |
| A | | | | | | | | | | | | | | | | | | | | | |
| B | | | | | | | | | | | | | | | | | | | | | |
| Dirties | | | | | | | | | | | | | | | | | | | | | |
| Chex | | | | | | | | | | | | | | | | | | | | | |
| Loss | | | | | | | | | | | | | | | | | | | | | |
| Leakers | | | | | | | | | | | | | | | | | | | | | |

Comments:

Owner or Manager: Morris L. Mast

Inspector: David A. Stirling